

*Rockingham County
Home Demonstration*

COOK BOOK



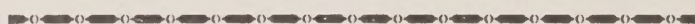
*Favorite Recipes of Rockingham County
Home Demonstration Club Women*

ROCKINGHAM COUNTY HOME DEMONSTRATION CLUBS

COOK BOOK

Compiled by: The Home Demonstration Club Women

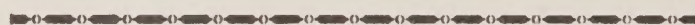
Coordinating Chairmen	Mrs. J. Harvey Simpson Mrs. Reuben French
Treasurer	Mrs. J. L. Brannock
Chairman of Recipe Committee	Mrs. Charles Turner
Co-Chairman of Recipe Committee	Mrs. Frank Griffin
Co-Chairman of Recipe Committee	Mrs. Ernest Jones



Recipe Committee

Mrs. Garland Shumate	Mrs. Dewey Griffin
Mrs. W. Marvin Brame	Mrs. John R. Soyars
Mrs. Odell Carter	Mrs. Charlie Roberts
Mrs. Charles Henry Dalton	Mrs. Arnold Cooke
Mrs. Womble Strader	Mrs. T. B. Strader

also Individual Club Recipe Chairmen



Finance Committee

Mrs. W. C. Gunn	Mrs. Robert Knight
Mrs. Penn Allen	Mrs. H. L. Knight, Jr.
Mrs. Durwood Apple	Mrs. Joe Meador
Mrs. Marvin Brame	Mrs. C. E. Norman
Mrs. Odell Carter	Mrs. Jack Rakestraw
Mrs. A. L. Farrar	Mrs. Carl Roach
Mrs. Reuben French	Mrs. Garland Smith
Mrs. Percy Friddle	Mrs. T. B. Smothers
Mrs. Frank Griffin	Mrs. John R. Soyars
Mrs. Gordon Handy	Mrs. L. F. Truesdale
Mrs. Ernest Jones	Mrs. Howard Underwood

Rockingham County Home Demonstration Cook Book

Table of Contents

Abbreviations, Substitutions	3
Measurements, Food Guide	4
Beverages and Milk Drinks	5
Party Punch, Banana, Cranberry, Dairy Float, Delightful, Evergreen, Fruit Hot Spiced Tea, Ice Tea, Jello, Lime, Party Punch, Russian Tea	
Breads	15
Biscuits, Loaf Bread, Quick Loaf Bread, Cinnamon Buns, Coffee Cake, Corn Bread, Gingerbread, Fruit Bread, Muffins, Pancakes, Yeast Rolls, Spoon Bread, Waffles.	
Meats, Eggs Cheese Dishes	37
Omelets, Eggs, Ham, Hamburger, Beef, Liver, Chicken, Crab, Tuna, Sal- mon, Shrimp	
Vegetables	77
Asparagus, Beans, Beets, Broccoli, Cabbage, Cauliflower, Corn, Eggplant, Onions, Peas, Potatoes, Rice, Spinach, Squash, Sauces.	
Salads and Dressings	99
Dressings—Fruit, Gelatin, Vegetable, Sandwiches and Snacks.	
Desserts	129
Baked Fruit, Pudding, Easy Dessert, Chilled Fruit, Ice Cream	
Pies	153
Pastries, Apple, Brown Sugar, Coconut, Chocolate, Chess, Cherry, Fig, Lemon, Pineapple, Pumpkin, Pecan, Sweet Potato, Strawberry	
Cakes and Frostings	181
Pound, Apple Cheese, Carrot, Coconut, Cherry, Orange, Chocolate, Fruit, Jam, Lemon, Jello, Oatmeal, Prune, Pineapple, Spice, Squash, Sweet Potato, Frostings.	
Candy	233
Mints, Fudge, Macaroons, Date Loaf, Peanut Brittle, Penuche Squares	
Cookies	241
Drop, Sugar, Oatmeal, Christmas Rock, Cocoons, Brownies, Russian Tea, Skillet, Fudge, Date Fingers, Coconut, Raisin, Fruit, Refrigerator Cookies Peanut Butter, Cherry Winks, Tarts, Chess.	
Preserves and Pickles	263
Strawberry & Fig Preserves, Beets, Beans, Cucumber, Dill, Green Tomato, Pear, Peach, Carrot Chips, Watermelon Rind, Chow Chow, Relishes.	
Quantity Recipes	272
Canning Time Table	275
Roasting Chart	276
Freezing Guide	277

Acknowledgement

The Home Demonstration Cookbook Editors wish to acknowledge the fine spirit of cooperation by the organization members, and the County at-large, including the merchants and business firms.

Thanks go to those who spent time typing, telephoning, proof reading, record keeping, and the many other time consuming jobs necessary to produce the book and a special thank you to the Home Economic agents and their secretary.

How This Book Came To Be

Home Demonstration Club members expressed desire to have in bound form, all the favorite recipes gained in the Home Economics Extension program. Nearly fifteen years had passed since the last publication of a county-wide Home Demonstration Club Cookbook. In this time there were many new homemakers and many new recipes.

An effort has been made to include a variety of recipes used in Rockingham County. Many were learned from Home Economics Extension, some were adopted from commercial food companies, and some are old favorites exchanged by members.

We hope you enjoy using this book and will adopt the recipes as your "favorites" too.

Anniversary Edition

The Rockingham County Extension Homemakers Clubs (formerly called Home Demonstration Clubs) wish to designate this, the sixth printing of their cookbook, as the "Anniversary Edition," to commemorate the 50-30 Year Anniversary of work in the Extension Homemakers in North Carolina.

Abbreviations Used In This Book

Cup	c.	Gallon	gal.
Tablespoon	T.	Large	lge.
Teaspoon	t.	Package	pkg.
Pound	lb.	Square	sq.
Ounce	oz.	Dozen	doz.
Degrees Fahrenheit	°F	Slice	sl.
Minutes	min.	Pint	pt.
Seconds	sec.	Quart	qt.

Substitutions

- 1 tablespoon cornstarch (for thickening) = 2 tablespoons flour (approximately)
- 1 cup sifted all purpose flour = 1 cup plus 2 tablespoons sifted cake flour
- 1 cup sifted cake flour = 1 cup minus 2 tablespoons sifted all-purpose flour
- 1 teaspoon baking powder = 1/4 teaspoon baking soda plus 1/2 teaspoon cream of tartar.
- 1 cup bottled milk = 1/2 cup evaporated milk plus 1/2 cup water.
- 1 cup sweet milk = 1 cup sour milk or buttermilk plus 1/2 teaspoon baking soda.
- 1 cup sour milk = a cup sweet milk into which 1 tablespoon vinegar or lemon juice has been stirred; or 1 cup buttermilk.
- 1 cup cream, sour, heavy = 1/3 cup butter and 2/3 cup milk in any sour-milk recipe.
- 1 cup cream, sour, thin = 3 tablespoons butter and 3/4 cup milk in sour-milk recipe.
- 1 cup molasses = 1 cup honey
- 1 whole egg = 2 egg yolks plus 1 tablespoon water (in cookies, etc.)
- 1 whole egg = 2 egg yolks (in custards and such mixtures)
- 1 cup fresh sweet milk = 4 tablespoons powdered milk plus 1 cup water
- 1 sq. unsweetened chocolate (1 oz.) = 3 to 4 T. cocoa plus 1 T. shortening
- 1 cup honey = 3/4 cup sugar plus 1/4 cup liquid.
- 1 cup sugar = 1 cup honey or syrup and reduce liquid in recipe 1/4 cup (in cakes substitute honey for only 1/2 the sugar).
- 1 cup canned tomatoes = about 1-1/3 cups cut-up fresh tomatoes, simmered 10 minutes

In Measuring Remember . . .

3 t. = 1 T.	2 c. sugar = 1 lb.
2 T. = 1/8 c.	5/8 c. = 1/2 c. + 2 T.
4 T. = 1/4 c.	7/8 c. = 3/4 c. + 2 T.
8 T. = 1/2 c.	2-2/3 c. powdered sugar = 1 lb.
16 T. = 1 c.	2-2/3 c. brown sugar = 1 lb.
5 T. + 1 t. = 1/3 c.	4 c. sifted flour = 1 lb.
12 T. = 3/4 c.	1 lb. butter = 2 c. or 4 sticks
4 oz. = 1/2 c.	2 pts. = 1 qt.
8 oz. = 1 c.	1 qt. = 4 c.
16 oz. = 1 lb.	A Few Grains = less than 1/8 t.
1 oz. = 2 T. fat or liquid	Pinch is as much as can be taken
2 c. fat = 1 lb.	between tip of finger and thumb
2 c. = 1 pt.	Speck = less than 1/8 t.

FOOD FOR FITNESS A Daily Food Guide

MILK GROUP

Some Milk for Everyone

Children 3 to 4 cups
 Teen-agers 4 or more cups
 Adults 2 or more cups

MEAT GROUP

2 or more servings

Beef, veal, pork, lamb,
 poultry, fish, eggs

As alternates—
 dry beans, dry peas, nuts

VEGETABLE FRUIT GROUP

4 or more servings

Include— A citrus fruit or
 other fruit or vegetable im-
 portant for vitamin C

A dark-green or deep-yellow
 vegetable for vitamin A — at
 least every other day

Other vegetables and fruits,
 including potatoes

BREAD

CEREAL GROUP

4 or more servings

Whole grain, enriched or re-
 stored

Plus other foods as needed to complete meals and to provide
 additional food energy and other food values.

Beverages



Notes

DELICIOUS MILK DRINKS

Purple Cow

2 cups grape juice	4 cups gingerale
2 cups milk	1 pt. ice cream
1 cup sugar	

Add sugar to milk then add grape juice into milk. Beat or shake well, then add gingerale and ice cream, stir until blended.

Brown Cow

1 qt. milk	4 mashed bananas
½ cup maple sirup	1 pt. ice cream

Can be made up in a few minutes before serving.

Pink Cow

2 tablespoons sugar	1 cup milk
¼ cup strawberries	

Mix together and serve.

Honey Bear Honey Drink

1 cup milk	Dash nutmeg
1 tablespoon Honey	

Mix together and serve.

Apple Milk Shake

4 cups milk	4 cups ice cream
4 cups apple sauce	4 dashes nutmeg

Mix or shake. Serve immediately.

Old Glory

To 1 c. milk, add 2 tsp. sugar and 2 Tbsp. cold strong coffee.
Shake well. Serve cold.

Orange Blossom Milk Shake

Add 2 cups orange juice, ½ teaspoon almond flavoring and sugar to taste to 2 cups of chilled milk.

Shake until well blended. Top with a bit of whipped cream or sprinkle with nutmeg.

Fruit Punch

- | | |
|---------------------------|--------------------------------|
| 1½ ounces tea | 1 teaspoon vanilla |
| 2 quarts water | Juice of 8 lemons |
| 3 pounds sugar | 1 large can of pineapple juice |
| 1 can frozen orange juice | 5 quart of ginger ale |

Make tea using 2 quarts of water. Add sugar and dissolve and allow the tea to cool. Add juice and vanilla. Just before serving add the ginger ale.

Serves 80 people.

MRS. JOE MEADOR
Berry Club

Dairy Float

- | | |
|--------------------------------------|-------------------------------------|
| 1 bottle (7 ozs.) chilled ginger ale | 2 large scoops strawberry ice cream |
| 1 cup milk | Fresh strawberries for garnish |

In a tall glass, mix part of the ginger ale with milk. Add 1 scoop ice cream and rest of ginger ale. Top with scoop of ice cream; garnish with berries if desired.

MRS. R. O. PORTER
Twilight Home Demonstration Club

Banana Punch

- | | |
|-----------------------------|-----------|
| 1 package Kool-Aid | 2 bananas |
| 1 large can pineapple punch | |

Make Kool-Aid as direction on package; add pineapple juice and mashed bananas.

MISS NANABEL MOSLEY
Intelligence Club

Cranberry Punch

- | | |
|------------------------------|---------------------|
| 1 quart cranberries | 3 quarts cold water |
| 2 oranges and peel, sliced | 3 sticks cinnamon |
| 2 lemons and peel, sliced | 12 whole cloves |
| 1 46 oz. can pineapple juice | |

Bring to boil cranberries and water and spices and simmer for fifteen (15) minutes. Strain through a cloth and add 3 cups sugar and the fruit juices. Makes one gallon and may be made several days ahead of serving time if refrigerated. Serve hot or ice cold.

ISABELLE BUCKLEY
Home Economics Extension Agent

Party Punch

Sugar Syrup:

Combine 3 cups sugar and 3 cups of water. Stir while cooking until sugar is dissolved. Bring to boiling point. Boil 7-minutes, without stirring. Cool. Makes 3 cups of sugar syrup.

Pour 3 cups of boiling water on $\frac{1}{4}$ cup of tea leaves, steep and strain. When cool, add the following juices:

3 cups orange juice	3 cups pineapple juice
2 small cans frozen lemonade or	Add sugar syrup to mixture
1 cup lemon juice	

When ready to serve, add $1\frac{1}{2}$ quarts ginger ale and ice cubes. You may add sliced strawberries, lemon, orange or cherries.

Serves 50.

MRS. T. B. STRADER
Mt. Carmel Club

Red Punch

2 cups sugar	3 cups orange juice
$\frac{1}{2}$ cup Marachino cherries	1 pint cranberry juice cocktail
$\frac{1}{2}$ cup Marachino cherry juice	1 No. 2 can pineapple juice
1 cup lemon juice (or 6 oz. can frozen juice)	2 quarts water
	1 quart ginger ale

In a saucepan prepare syrup by combining water and sugar. Mix thoroughly. Place over low heat and boil 10 minutes. Remove from stove and cool. Add cherries and fruit juices. Chill for several hours. Add mixture to ginger ale and pour over block of ice or cubes.

Makes 6 quarts.

MRS. R. F. COMER
Bethany Club

Lime Punch

2 cups boiling water	1 can frozen limeade or
6 cups cold water	lemonade
1 cup frozen orange juice	2 packs lime jello
1 46 oz. can pineapple juice	$\frac{1}{2}$ cup sugar
	1 quart ginger ale

Add boiling water to jello. When dissolved, add cold water, frozen juice, and sugar. Chill. When ready to serve add ginger ale.

MRS. REUBEN FRENCH
Bethlehem Club

Ice Tea

Heat 1 quart cold water in stainless steel or enamel container to boiling. Take off stove. Pour 1/3 cup of loose tea in water. Let set without cover 5 minutes. Strain into pitcher, add 1 cup sugar and stir. Add 1 quart cold water and stir. Tea better made day before.

MRS. CLIFTON NORMAN
Glencoe Club

Hot Spiced Apple Juice

Heat 1 gallon apple juice (either fresh or pasturized) with 1 small (10¢) bottle of cinnamon pills. The candy pills tint the juice a pale pink, also flavors and sweetens. If apple juice is very sweet use less cinnamon pills, if sour use more.

MRS. HORACE HUX
Morning Glory Home Demonstration Club

Punch

3 cups water	2 large cans pineapple juice
2 pounds sugar (4 cups)	2 bottles of ginger ale
2 large cans frozen orange juice	Juice from 1 dozen lemons

Melt sugar and water on stove (Do not boil). Cool and add other ingredients. Makes about 2¼ gallon.

MRS. CURTIS L. STADLER
Williamsburg Home Demonstration Club

Fruit Punch

1 orange	2 cups pineapple juice, chilled
12 strawberries	1 tray of ice cubes
2 cups orange juice, chilled	1 12 oz. bottle ginger ale, chilled

Cut orange into ¼ inch thick slices. Place in punch bowl. Add orange and pineapple juice and ginger ale. Float orange slices and whole strawberries on top of punch. Serves 8.

MRS. R. O. PORTER
Twilight Home Demonstration Club

Russian Tea

8 tea bags

10 cups hot water

In a large container mix:

1 large can frozen orange juice (using directions on can)

1 large can frozen lemonade (use directions on can)

$\frac{1}{2}$ of a 46 oz. can of pineapple juice

Add $1\frac{1}{2}$ cups sugar

Tie two sticks of whole cinnamon and two teaspoons whole cloves in a cloth bag and let this simmer for 20 minutes. (Do not boil)

Makes $1\frac{1}{2}$ gallons - store in refrigerator and heat amount needed.

MRS. CHARLES TURNER

Apple-Clark Club

Russian Tea

16 cups water

Juice of 6 lemons

Juice of 3 large oranges

1 large can pineapple juice

3 tablespoons tea

2 tablespoons whole cloves

2 tablespoons whole allspice

1 large stick of cinnamon

Boil water. Tie spices, tea, lemon and orange hulls in bag. Place in water and simmer for 10 minutes. Add juice. Place kettle on low heat for 15 minutes. Do not boil. Sweeten to taste.

MRS. TOM SMOTHERS

Morning Glory Club

Hot Spiced Tea

1 teaspoon whole cloves

1 inch stick of cinnamon

6 cups of water

$2\frac{1}{2}$ tablespoons tea

$\frac{3}{4}$ cup orange juice

$\frac{1}{2}$ cup sugar

Add spices to water and bring to a boil. Add tea and steep 5 minutes. Strain. Meanwhile, heat fruit juices and sugar to boiling point; stirring until sugar is dissolved. Add to hot tea. Makes 6 - 8 servings.

MRS. LENA McWHORTER

Out Our Road Club

TURNER FURNITURE COMPANY

"EVERYTHING FOR THE HOME"

Draper Road

Spray, North Carolina

Party Punch

- | | |
|--|----------------------------------|
| 1 package flavored gelatin
(either lime, lemon, cherry etc.
depending on color desired.) | 4 quarts ginger ale |
| 2 cups hot water | 1 12 oz. can frozen orange juice |
| 2 cups cold water | 1 12 oz. can peach nectar |
| | 1 12 oz. can apricot nectar |
| | 1 46 oz. can pineapple juice |

Mix gelatin, hot water, and sugar together, stirring until dissolved. Add cold water. Add juices and chill. Add ginger ale just before serving. Few drops of food coloring can be added if desired.

Serves 50.

MRS. D. R. APPLE
Midway Club

Pink Party Punch

- | | |
|---|--|
| 2 cups boiling water | 1 can frozen orange juice (small) |
| 2 packages fruit flavored jello
(strawberry or cherry is good) | 1 can frozen lime or lemonade
(small) |
| 6 cups cold water | 1 large can pineapple juice |
| $\frac{1}{2}$ cup sugar | 1 quart ginger ale |

Add boiling water to jello. Dissolve. Add cold water, fruit juices and sugar. Add the ginger ale when ready to serve.

Make the day before and freeze. Let thaw a few hour before serving and add ginger ale. Then you do not have to use ice in the drink. Frozen cherries, strawberries, raspberries or mashed bananas may be added. Serves 50.

MRS. G. C. WOOD
Sylvania Club

MRS. JOE ALLEN
Bethlehem Club

Delightful Punch

- | | |
|-----------------------------|--|
| 4 cups sugar | Juice of 12 lemons |
| 1 large can pineapple juice | 4 pints lime sherbert |
| 2 quart ginger ale | Small amount of green food
coloring, if desired |
| 8 cups water | |

Boil sugar and water 10 minutes. Cool. Add lemon and pineapple juices. Chill. Just before serving, add sherbert and cold ginger ale.

MRS. HERMAN KERNODLE
Out Our Road Club

Punch

2 6 oz. cans frozen orange juice 2 6 oz. cans frozen lemonade
2 6 oz. cans frozen limeade

Empty into gallon jar and finish filling with water. Part of this should be frozen and used instead of ice cubes. When ready to serve add 1 or 1½ quarts ginger ale.

MRS. J. L. BRANNOCK
Apple-Clark Club

Ever Green Punch

2 packs lime Kool-Ade 1 large can pineapple juice
2 cups sugar 1 quart ginger ale
2 quarts water

Combine Kool-Ade, sugar, water and pineapple juice and chill. Just before serving add ginger ale and serve over ice.

This will make one gallon.

MRS. JOHN G. EVANS
Westwood Club

MRS. R. L. WITTY
Glencoe Club

Jello Punch

3 packs of lime jello 1 No. 2 can pineapple juice
3 cups of sugar 1 6 oz. can of frozen lemon juice
6 cups of hot water 4 quarts of cold water
1 No. 3 can of pineapple juice

Mix 6 cups boiling water, 3 packs of jello, 3 cups sugar, together. Then add lemon juice, pineapple juice and 4 quarts of cold water.

Makes two gallons.

MRS. HARRY SMITH
Mayo Mount Club

Compliments Of

McCOLLUM ESSO SERVICE

Phone 548-2242

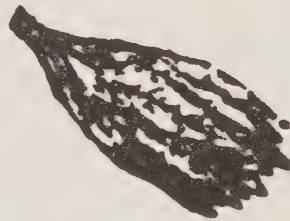
Madison, N. C.

Compliments Of

THE REIDSVILLE REVIEW COMPANY, INC.

Reidsville, North Carolina

Sell Your Tobacco With TOM and GARLAND



Smothers Warehouse

"THE MONEY BOX"

Phone 349-5543

Reidsville, N. C.

Breads



COMPLIMENTS OF

BIG APPLE SUPER MARKETS

REIDSVILLE, NORTH CAROLINA

**SELL TOBACCO WITH
PIEDMONT WAREHOUSE**

Phone 573-4671

Stoneville, N. C.

OPERATORS

JEFF WEBSTER — BUSTER LINVILLE

CLARENCE PEOPLES

THE LEADERS IN 1963

Angel Biscuits

5 cups unsifted flour	¼ cup sugar
3 teaspoons baking powder	1 teaspoon soda
1 tablespoon salt	1 cup shortening
1 package dry granular yeast	2 tablespoons warm water
2 cups buttermilk	

Sift together flour, sugar, baking powder, soda and salt. Stir in shortening. Meanwhile, dissolve yeast in the 2 tablespoons warm water. Add with buttermilk to mixture. Mix well. Turn out on lightly floured board. If necessary add additional flour to make soft dough. Roll out about ¼ inch thick. Dip in melted butter and fold over to make pocket book rolls. Bake in a 400 degree oven for 15 minutes or until lightly browned. The dough does not have to rise at all before baking. The dough may be stored in the refrigerator before baking. It is better if allowed to stand.

MRS. GARLAND SMITH,
Matrimony Club

MRS. R. A. BAKER, JR.
Holly-Huntsville Club

TRI-CITY FLORIST

‘FLOWERS BY WIRE’

Phone 623-3177

300 Bridge Street

Leaksville, N. C.

JONES HARDWARE COMPANY

Dealers in Hardware, Sporting Goods, Seeds, Fertilizer & Keys Cut

Phone 623-2879

202 Washington Street

Leaksville, N. C.

SHORT SUGAR'S

No. 1

1328 South Scales Street

Phone 349-9184

No. 2

234 South Scales Street

Phone 349-9128

THE CHILDREN'S BAZAAR

CLOTHING and SHOES

Reidsville, N. C.

Leaksville, N.C.

Tennessee Biscuits

5 cups flour	1 teaspoon salt
$\frac{1}{4}$ cup sugar or more if you like	2 cups buttermilk
1 teaspoon soda	2 packages dry yeast
1 cup shortening	

Leave out salt and soda with self rising flour. (I do use some salt.) Cut in shortening. Heat buttermilk. Dissolve yeast in $\frac{1}{2}$ cup warm water and add dry ingredients. Turn out on board and knead well. Roll out and cut biscuits. Let rise until double in size. (one hour) Bake at 325 degrees until done and brush with butter.

MRS. C. A. SMITH
Out Our Road Club

MRS. BENTON SETLIFF
Morning Glory Club

“Riz” Biscuits

Double-decker biscuits made with yeast—wonderfully tender and light.

1 package active dry yeast	$\frac{1}{2}$ teaspoon soda
$\frac{1}{4}$ cup warm water (110 to 115°)	1 teaspoon salt
2 $\frac{1}{2}$ cups sifted enriched flour	3 tablespoons shortening
1 tablespoon sugar	$\frac{1}{2}$ cup lukewarm buttermilk

Dissolve yeast in water. Sift flour, soda, salt into bowl. Cut in shortening with pastry blender or 2 knives until mixture looks like meal. Stir in buttermilk, the dissolved yeast. Round up on floured board. Knead lightly. Roll out $\frac{1}{4}$ inch thick, cut with floured 2 inch cutter. Brush with melted butter. Put together in pairs with buttered side up. Place on greased baking sheet. Let rise (at 85 degree) until double in bulk 45 to 60 min. Heat oven to 400 degree (moderately hot.) Bake 10 to 12 minutes. Makes about 18.

MRS. R. R. BUCKLEY

Tea Biscuits

1 package yeast	$\frac{1}{2}$ cup milk
1 tablespoon sugar	3 tablespoons shortening
$\frac{1}{2}$ cup luke warm water	3 $\frac{1}{2}$ cups flour
1 teaspoon salt	

Dissolve yeast in $\frac{1}{4}$ cup lukewarm water and add sugar. Scald milk and add shortening. Add half of flour to liquid and knead to stiff dough. Cut with biscuit cutter and place on baking sheet a distance apart. Let rise one hour or until double in size. Bake in hot oven 10 minutes.

MRS. J. V. MOORE
Monroeton Home Demonstration Club

Buttermilk Pancakes

2 cups sifted all-purpose flour	2 eggs beaten
1 teaspoon soda	2 cups buttermilk
1 teaspoon salt	2 tablespoons melted shortening
2 teaspoons sugar	or bacon drippings

Sift dry ingredients together into bowl. Combine well beaten eggs, buttermilk and shortening. Add to dry ingredients, stirring until flour is barely moistened. Drop batter on hot lightly greased griddle or frying pan; turn cake when they are golden brown and bubbles on surface break. Serve with butter and heated syrup or honey. Makes about eighteen 4 inch pancakes.

MRS. ALLEN PRICE
Out Our Road Club

Cornmeal Pancake and Waffle Mix

10 cups sifted plain flour	$\frac{1}{4}$ cup salt
4 cups cornmeal	$\frac{1}{4}$ cup sugar
$\frac{1}{4}$ cup baking powder	

Mix all ingredients together then sift once.

For Pancakes:

Beat 1 egg well, mix with $1\frac{1}{4}$ cups sweet milk and 3 tablespoons melted shortening. Stir liquid ingredients into 2 cups of pancake mix stirring until just blended. Bake on hot griddle. Makes about 10 or 12 pancakes.

For Waffles:

Use 2 eggs instead of one. Follow the directions above but fold in the beaten egg whites last.

MRS. GORDON HANDY
Out Our Road Club

Fluffy Waffles

2 cups flour	2 eggs, separated
3 teaspoons baking powder	$1\frac{2}{3}$ cups milk
1 tablespoon sugar	6 tablespoon butter or
1 teaspoon salt	margarine, melted

Mix and sift dry ingredients. Add egg yolks beaten with milk and melted butter. Mix together. Fold in stiffly beaten egg whites. Pre-heat waffle iron and bake. Makes approximately 6 or 7 waffles.

MRS. W. C. GUNN
Berry Club

Southern Spoon Bread

- | | |
|----------------------------|--------------------------|
| 1 cup corn meal | 1 cup water |
| 2 cups sweet milk | 1 teaspoon salt |
| 2 tablespoon melted butter | 1 teaspoon baking powder |
| 3 eggs | |

Bring liquid to scalding point and pour over meal, salt and baking powder. Stir until thick. Add melted butter. Let cool. Then add well beaten eggs. Pour in greased baking dish and cook about 45 minutes at 350 degrees. Serve hot in baking dish.

MRS. ALONZO SOMERS
Morning Glory Club

Corn Bread

- | | |
|----------------------------------|--------------------------|
| 1 cup self rising meal | 2 tablespoons shortening |
| 1 cup milk (sweet or buttermilk) | 1 tablespoon sugar |
| if buttermilk is used add soda | |
| Bake at 450 degrees. | |

MRS. GRIFF SMITH
Morning Glory Club

Corn Bread

- | | |
|--------------------|----------------------------|
| 1/3 cup sugar | 1½ cup sweet milk |
| 1/3 cup shortening | 1 cup self-rising flour |
| 1 egg | 1 cup self-rising cornmeal |

Cream shortening and sugar, add eggs, beat and add milk. Add flour and cornmeal, stirring only to mix. No need to sift flour or cornmeal unless you prefer. Pour in greased baking pan or dish. Bake in hot oven 425 degrees for 25 minutes or until brown on top.

MRS. CLIFTON NORMAN
Glencoe Club

W. C. WARREN

GENERAL MERCHANDISE

Route 2

Summerfield, North Carolina

SMITH & LANE APPLIANCE COMPANY

FRIGIDAIRE - ZENITH DEALER

SALES and SERVICE

Leaksville, North Carolina

Spoon Bread

1½ cup corn meal (yellow enriched best)	5 eggs
4 tablespoon butter	2 cups sweet milk
2 teaspoon sugar	1½ cups boiling water
1-1/3 teaspoon salt	1 tablespoon baking powder

Mix corn meal, salt and sugar. Scald with boiling water. Add melted butter. Beat egg yolks and add to milk, combine the two mixtures together. Add baking powder, then fold in beaten egg whites. Pour into a greased baking dish and bake 30 to 40 minutes at 375 degrees.

Serve at once. Serves 6.

ISABELLE BUCKLEY
Home Economics Extension Agent

Orange-Honey-Nut Bread

Peel 3 medium oranges in narrow strips and simmer the peeling slowly in 2 cups water for 25 to 30 minutes, or until tender. There should be just ¼ cup liquid left. Add 1 cup honey, bring to boil, and cook until the syrup is thick.

Sift together into a mixing bowl 2¾ cups whole-wheat flour. 4 teaspoons baking powder, and ¾ teaspoon salt. Add 1 cup cold milk and the warm orange strips and syrup gradually to the sifted dry ingredients and beat well. Stir ½ cup chopped nuts, dredged in a little flour. Turn the batter into 1 large or 2 small buttered loaf pans. With a pan scraper or spatula make a "furrow" down the middle of the batter just before you put the pan in the oven. This causes the baked loaf to be flat-easy to wrap and stack in freezer. Bake in a moderate oven (325°F) for about an hour, or until bread tests done. Chill.

Use a good packaging material and the freezer wrap.

Recipe from "Look, Cook, Freeze Ahead"
by Nita Orr, Extension Frozen Food Specialist

REIDSVILLE FURNITURE CO., Inc.

"WHERE MOST FOLKS BUY"

Reidsville, North Carolina

Banana Nut Bread

- | | |
|---------------------------|---------------------------|
| 1 cup sugar | 2½ cups flour |
| ½ cup butter or margarine | 1 teaspoon baking soda |
| 2 eggs | 1-1/3 cups bananas-mashed |
| ½ teaspoon salt | ¾ cup nuts |

Mix in mixer until creamy, sugar, butter, and eggs. Add flour with salt and soda. Add bananas and nuts. Bake in greased and floured loaf pan, 1 hour at 375 degrees.

MRS. C. H. SIMPSON, JR.
Twilight Home Demonstration Club

Banana Bread

- | | |
|-----------------------------------|---|
| ½ cup shortening (butter is best) | 1 teaspoon salt |
| ¾ cup sugar | 2 cups flour |
| 1 egg | 2 large or 3 small bananas
(crushed) |
| 1 teaspoon soda | 1 teaspoon vanilla |
| 2½ tablespoons buttermilk | |

Cream butter and sugar. Add egg. Sift together dry ingredients and add alternately with milk. Add bananas and vanilla. Bake in a loaf pan for one hour or until done at 325 degrees F.

MRS. GUS WALKER
Bethlehem Club

Coffee Cake

- | | |
|---------------------------|---------------------|
| 1½ cup plain flour | 1 tablespoon butter |
| ¼ teaspoon salt | 2/3 cup sugar |
| 2 teaspoons baking powder | 1 egg |
| ½ cup milk | |

Sift together flour, salt and baking powder. Cream butter and sugar and egg and beat to blend. Add milk and flour alternately. Spread dough into a greased pan 7" x 11" x 1" and sprinkle the following over the dough.

TOPPING

- | | |
|----------------------|-------------------|
| 2 teaspoons cinnamon | 2 teaspoons sugar |
| 2 tablespoons flour | 1 teaspoon butter |

Mix dry ingredients and work in butter with fork. Bake 25-30 minutes at 350 degrees.

MRS. B. B. PEARSON
Monroeton Home Demonstration Club

Bishop's Bread for Christmas

1½ cups flour	1 cup snipped pitted dates
1½ teaspoons baking powder	1 cup halved candied cherries
2/3 cup semi-sweet chocolate	3 eggs
drops (chips)	1 cup sugar
2 cups chopped English walnut or pecans	

Sift flour, baking powder, and salt. Stir in chocolate, nuts, and fruit. In large bowl beat eggs and sugar. Fold in flour mixture and put in one 10" x 5" x 3" pan, greased and floured. Bake at 300° for 1½ hours or until done. Very rich.

FLOSSIE WHITLEY
Home Agent Chatham County

Christmas Bread

4 eggs	1 cup chopped dates
1 cup sugar	½ cup chopped cherries
7 tablespoons flour (heaping)	½ cup nuts (chopped)
1 teaspoon vanilla or almond	

Mix and bake in square pan. Bake at 350° for 30 minutes. Remove from pan while hot and sprinkle with confectionary sugar. When cool, cut in small squares. Use mixer - add all ingredients except dates, cherries, and nuts. Blend these in with spatula.

MRS. ROBERT KNIGHT
Twilight Home Demonstration Club

Gingerbread

½ cup sugar	1½ teaspoon soda
½ cup butter and shortening, mixed	1 teaspoon cinnamon
1 egg	1 teaspoon ginger
1 cup molasses	½ teaspoon salt
2½ cups sifted flour	½ teaspoon cloves
	1 cup hot water

Cream butter, shortening and sugar, add beaten egg, molasses, then dry ingredients which have been sifted together. Add hot water last and beat until smooth. Batter is soft but fine cake. Bake in greased, floured shallow pan 35 minutes at 350 degrees F.

MRS. PENN ALLEN
Bethlehem Club

Gingerbread

- | | |
|---------------------------|-------------------------------|
| 1 cup shortening | 1 tablespoon ginger |
| 1 cup dark brown sugar | 1 teaspoon cinnamon |
| 1 cup dark molasses | $\frac{1}{2}$ teaspoon nutmeg |
| $3\frac{1}{2}$ cups flour | 2 teaspoon soda |
| 1 cup buttermilk | $\frac{1}{4}$ teaspoon salt |

Put shortening, sugar, molasses and spices in bowl and set in warm place until melted. Beat well until syrupy. Add flour, soda and salt sifted together alternately with buttermilk. Put in greased (8"x12") pan and bake at 325° for 40 minutes.

MRS. MAYOR MARTIN
Ayersville Club

Date-Bran Muffins

- | | |
|-------------------------------------|---|
| $1\frac{1}{2}$ cups All-Bran cereal | 3 tablespoon shortening melted |
| $\frac{3}{4}$ cup whole milk | 1 cup flour |
| $4\frac{1}{4}$ cups molasses | 1 teaspoon baking powder |
| $\frac{1}{2}$ teaspoon salt | $\frac{1}{2}$ teaspoon soda |
| $\frac{1}{3}$ cup sugar | $\frac{1}{8}$ teaspoon cloves |
| 1 egg beaten | $\frac{3}{4}$ cup dates cut in small pieces |

Put bran and milk in bowl and let stand 15 min. Add molasses, salt, sugar, egg, shortening and milk. Add flour sifted with risings and spices, and mix all. Add dates and mix. Fill greased muffin tins $\frac{2}{3}$ full and bake at 375 degrees, 27 to 30 minutes or until done.

MRS. JAMES STACY DUNCAN
Glencoe Club

Pineapple Cereal Muffins

- | | |
|---------------------------------------|--|
| 1 cup sifted enriched flour | $\frac{1}{3}$ cup brown sugar, firmly packed |
| $2\frac{1}{4}$ teaspoon baking powder | $\frac{1}{3}$ cup salad oil or melted shortening |
| $\frac{3}{4}$ teaspoon salt | 1 cup undrained crushed pineapple |
| $\frac{1}{4}$ teaspoon cinnamon | |
| $\frac{3}{4}$ cup whole wheat cereal | |
| 1 egg | |

Heat oven (400°). Butter muffin tins. Sift together flour, baking powder, salt and cinnamon. Blend in whole wheat cereal and sugar. Beat egg and add salad oil and pineapple. Then add to dry ingredients all at once. Stir only until flour is moistened. Fill muffin tins $\frac{2}{3}$ full. Bake 20-25 minutes or until golden brown. Yield: 12 medium muffins. NOTE: Delicious when frozen. Reheat in aluminum foil for 20 minutes at 400 degrees.

ISABELLE BUCKLEY
Home Economics Extension Agent

Graham Muffins

1½ cups sour milk	2 cups graham flour
¼ cup molasses	½ teaspoon salt
1½ teaspoon soda	2 tablespoon fat

Add sour milk to molasses. Put in soda and stir until it foams. Add flour and salt. Bake in moderate oven until brown. Yield 12 muffins.

Home Economics

Yeast Rolls

1 package yeast (dissolved in 1	¼ cup sugar
cup lukewarm water	1 teaspoon salt (sift with flour)
¼ cup shortening (melted)	3½ cups flour

Use enough plain flour (1 sifter full) to make dough the consistency of biscuit dough. Let it rise until it doubles its size. Knead down, make out rolls in desired shape. Let rise again and bake at 450 degrees F. until brown.

MRS. JOHN R. JARRELL
Bethlehem Club

Rolls

1 package yeast	2 tablespoons sugar
1 cup warm water	½ teaspoon salt
3 tablespoons Wesson Oil	3 rounded cups flour

Dissolve yeast in warm water. Add oil, sugar, salt and flour. Stir with spoon or fork until it doesn't stick to sides. Let rise until about twice in size. Make in desired rolls and let rise again. Bake at 450°

MRS. O. B. GUPTON
Westwood Home Demonstration Club

MRS. GRIFF SMITH
Morning Glory Club

Quick Butter Fluff

Dissolve 1 package active dry yeast or 1 yeast cake in ¼ cup warm water. Let soak 5 minutes.

1 cup lukewarm buttermilk	½ teaspoon soda
¼ cup sugar	¼ cup shortening
1 teaspoon salt	2 beaten eggs

For mixing bread use 4 or 4½ cups of all purpose flour. Do not over work dough. Pour in mixing bowl and let rise. After rising, pour out on floured board, roll with rolling pin, roll thin. Have some slightly warm melted butter, spread over dough. Cut into squares and stack 3 together. Let rise. Bake 15 or 20 minutes at 425 degrees.

MRS. T. B. AUSTIN
Happy Home Club

Yeast Rolls

- | | |
|-----------------------|--------------------------|
| 1 cake yeast | 3 teaspoons salt |
| 2 cups lukewarm water | 3 tablespoons sugar |
| 6 cups flour | 4 tablespoons shortening |

Soften yeast in lukewarm water. Add sugar, salt, shortening and mix well. Add flour, work into soft dough. Let rise four hours or until double in size. Make into rolls and let rise three hours until double in bulk. Bake 15 or 20 minutes in oven at 425 degrees temp.

MRS. H. C. WILSON
Midway Club

Sweet Roll Dough

- | | |
|-------------------|--------------------|
| 2 cups warm water | 6½ to 7 cups flour |
| 2 packages yeast | 1 egg |
| ½ cup sugar | 1/3 cup shortening |
| 2 teaspoons salt | |

Put water in large mixing bowl. Sprinkle yeast on top of water and let dissolve. Add sugar, salt and about half of the flour. Beat well for two minutes. Add egg and shortening. Add rest of the flour and beat until smooth. Cover with damp cloth store in refrigerator. About two hours before baking time cut off amount of dough needed, cover remainder of dough and store in refrigerator. Shape what you want to use and brush them with butter and let rise for about two hours before baking. Bake in hot oven (400) degrees for 12 to 15 minutes. This dough can be used also for Cinnamon and Raisins rolls.

MRS. WILLIAM CARTER
Midway Club

Deep South Rolls

- | | |
|-------------------|--------------------------|
| ½ cup sugar | 7 cups flour |
| ½ cup shortening | 1½ teaspoon salt |
| 1 pint sweet milk | ½ teaspoon soda |
| 1 package yeast | ½ teaspoon baking powder |

Combine sugar, shortening, and milk and bring just to a boil. Cool to lukewarm. Dissolve yeast in ½ cup lukewarm water and add to sugar mixture. Stir 5 cups sifted flour and let rise 2 hours, or until doubled in bulk. Sift 2 cups flour with salt, soda, and baking powder. Add to mixture, and knead until smooth. Place in covered container. Grease top of dough. Cover, and place in refrigerator. Two hours before baking, make into rolls and let rise at room temperture. Bake at 450 degrees, until lightly browned.

MRS. R. J. TURNER, JR.
Twilight Home Demonstration Club

Potato Rolls

- | | |
|----------------------------------|------------------------------|
| 1 cup mashed potatoes | 1 cup scalded milk |
| $\frac{1}{2}$ cup lukewarm water | $\frac{2}{3}$ cup butter |
| 2 eggs, beaten | $\frac{1}{2}$ cup sugar |
| $5\frac{1}{2}$ cups plain flour | $1\frac{1}{2}$ teaspoon salt |
| 1 envelope granulated yeast | |

Mix potatoes, water, sugar and yeast and let stand 10 minutes. Mix butter, milk and salt with half the flour, add yeast mixture and eggs and beat smooth. Add enough flour to make a soft dough. Turn out on floured board and knead thoroughly. Place in a greased bowl and let rise in a warm place. When doubled in bulk, turn out and knead smooth. Shape into rolls. Let rise in warm place $\frac{1}{2}$ hour. Bake in moderate oven until brown.

MRS. JESS DRAPER
Monroeton Home Demonstration Club

Yeast Rolls

- | | |
|----------------------------------|------------------------------|
| 1 package yeast | 2 to 4 tablespoon shortening |
| $\frac{1}{4}$ cup lukewarm water | 1 egg, beaten |
| 1 cup hot milk | 3 cups flour or more |
| 2 to 4 tablespoon sugar | $1\frac{1}{2}$ teaspoon salt |

Soften yeast in lukewarm water. Pour hot liquid over sugar, salt and shortening. Cool to lukewarm. Add softened yeast and about $\frac{1}{2}$ the flour, beating thoroughly. If egg is used, add at this time. Add enough flour to give as soft a dough as can be handled on the board. Knead until light and elastic (3 minutes). Place in greased bowl. Grease top and cover. Keep at temperature of 80 to 85° until dough has double in bulk. Shape rolls, place in well greased pan. Let rise again at least double in bulk before baking. Temperature 425°; Time 12 to 20 minutes

MRS. JACK BOOKER
Monroeton Home Demonstration Club

Light Rolls

- | | |
|-------------------------|---------------------|
| 1 cake or package yeast | Lard, size of egg |
| 1 cup milk | 1 egg white, beaten |
| 1 tablespoon sugar | 4 or 5 cups flour |
| 1 teaspoon salt | |

Dissolve yeast and sugar in lukewarm milk. Add lard, salt and egg white. Make a medium dough. Allow to rise until double in bulk. Make in desired shape and let rise again until double in size. Bake in medium oven about 20 or 25 minutes.

MISS MARY MATKINS
Apple—Clark Club

Refrigerator Rolls

- | | |
|---------------------|-----------------------|
| 1 cup shortening | 2 eggs, beaten |
| 1 cup sugar | 2 packages dry yeast |
| 1½ teaspoons salt | 1 cup lukewarm water |
| 1 cup boiling water | 6 cups unsifted flour |

Pour boiling water over shortening, sugar and salt. Blend and cool. Add beaten eggs. Sprinkle yeast into the lukewarm water and stir until dissolved. Combine with egg mixture. Add flour. Blend well, cover and place in the refrigerator for at least four hours. The dough should be in a large mixing bowl as it rises slightly in the refrigerator. This will keep a week to 10 days and it may be used as needed. About 3 hours before using rolls, roll into desired shapes, using only enough extra flour to make them easy to handle. Place on greased pan and allow to rise at room temperature for about 3 hours or until double original size. Bake in hot oven 425 for 12-15 minutes.

This is very sweet roll.

MRS. NANCY TURNER
Williamburg Home Demonstration Club

Refrigerator Pecan Cinnamon Rolls

- | | |
|-------------------------|-----------------------------|
| ¾ cup hot water | 1 cup warm water |
| ½ cup sugar | 2 packages active dry yeast |
| 1 tablespoon salt | 1 egg beaten |
| 3 tablespoons margarine | 5¼ cups unsifted flour |

Mix hot water, sugar, salt and margarine: cool to lukewarm. Measure warm water into large bowl; sprinkle in yeast. Stir until dissolved. Stir in lukewarm mixture, egg, 3 cups flour. Beat until smooth. Add rest of flour. Place in greased bowl and brush with soft margarine. Cover tightly with waxed paper or aluminum foil. Refrigerate until double in bulk or until needed (up to 4 days). To use punch down and cut off amount of dough required and make rolls or cinnamon rolls. For cinnamon rolls brush with ½ cup melted margarine, 1 cup sugar mixed with ½ cup crushed pecans & 2 teaspoons cinnamon. Roll up and cut in ½ inch lengths and place in greased pans. Brush with melted margarine. Cover let rise in warm draft-free place until double in bulk, about 1 hour. Bake at 400° about 10-15 minutes or until done.

MRS. J. S. RODGERS, JR.
Sharon Club

Creamed Cheese Rolls

- Step 1. Soften 1 package yeast in $\frac{1}{4}$ cup warm water
- Step 2. Combine 1 cup creamed cottage cheese and softened yeast
- Step 3. Combine— 2 tablespoons sugar
 1 teaspoon butter
 2 teaspoons dill seed
 1 teaspoon salt
 $\frac{1}{4}$ teaspoon soda
 and heat to warm.
- Step 4. Add 1 unbeaten egg and cheese - yeast mixture.
- Step 5. Add 2 cups unsifted flour, adding $\frac{1}{3}$ of the flour at a time. Beat after each addition. This makes a fairly stiff batter.
- Step 6. Cover and let rise in warm place
- Step 7. Punch down
- Step 8. Drop in muffin tins (well greased).
- Step 9. Let rise 30 to 40 minutes
- Step 10. Bake at 350° F. for 15 minues or until golden brown.

This recipe is "good for family dinner. Simple and easy to make."

DOROTHY L. BARRIER

Associate Home Economics Extension Agent

Doughnuts

- | | |
|----------------------------------|-----------------------------|
| 1 package dry yeast dissolved in | 3 tablespoons butter |
| $\frac{1}{4}$ cup water | $\frac{1}{2}$ cup sugar |
| 1 tablespoon sugar | $\frac{1}{4}$ teaspoon salt |
| 1 cup milk, scalded and cooled | 1 egg, well beaten |
| $4\frac{1}{2}$ cups sifted flour | 1 teaspoon nutmeg |

Dissolve yeast and 1 tablespoon sugar in lukewarm water. Add $1\frac{1}{2}$ cups flour and beat well. Cover and let rise in warm place about 1 hour until bubbles burst on top. Cream butter and sugar. Add salt, egg, and nutmeg. Add yeast mixture. Add remaining flour to make moderately soft dough. Knead lightly, then place in well greased bowl. Cover and let rise $1\frac{1}{2}$ hours. When light, turn out on floured board and roll $\frac{1}{4}$ inch thick. Cut with doughnut cutter. Place on floured board covered with cloth and let rise 1 hour. Fry indeep fat 375 degrees F. on both sides, turning only once. Drain, cool and roll in powdered sugar. Makes 3 dozen.

MRS. VIRGINIA M. GAMMON
Bethlehem Club

Cinnamon Buns

- | | |
|-----------------------------|-----------------------------------|
| 1 cup milk | 2 packages or cakes yeast, active |
| ¼ cup sugar | dry or compressed |
| 1 teaspoon salt | 2 eggs, beaten |
| ¼ cup butter or margarine | 5¼ cups unsifted flour (about) |
| ½ cup warm water (105-115°) | |

Directions:

Scald milk; stir in sugar, salt, and margarine. Cool to lukewarm. Measure warm water into large bowl. Sprinkle or crumble in yeast; stir until dissolved. Add lukewarm milk mixture, eggs, and 2 cups of flour. Beat until smooth. Stir in enough remaining flour to make soft dough. Turn out into lightly floured board, knead until smooth and elastic about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place free from draft until doubled in bulk about 30 minutes. Punch down turn out on lightly floured board. Divide into 3 parts. Roll each piece into a rectangle about 14 x 9 inches. Brush lightly with melted margarine. Sprinkle in the rectangles with ¾ cup of sugar 1 teaspoon cinnamon and 1/3 cup raisins. Roll up like jelly roll to make roll 9 inches long. Seal edges firmly. Slice at one inch intervals. Place in greased cake pan (round) Cover; let rise in warm place until doubled in bulk about 30 minutes. Bake in 350° oven 30 to 35 minutes. Frost with icing made of 1½ cups confectioners' sugar with about 5 teaspoons milk or enough to make thick pouring consistency.

MRS. HOLTON McCOLLUM
Bason Club

MADISON RESTAURANT

CHICKEN * SEA FOODS * SANDWICHES * PLATE LUNCHES

Raleigh Easter, Owner

Madison, N. C.

AVONLEA SERVICE STATION

TEXACO PRODUCTS

TROY WARF, OPERATOR

Phone 623-6390

223 W. Washington St.

Leaksville, N. C.

Compliments Of

THE FLOWER BOX

121 West Murphy Street

Madison, North Carolina

Homemade White Bread

This is good, regular homemade bread - - the kind that requires kneading. The rhythm of kneading is fun, once you've acquired the knack. The bread is fine-textured, tender-crust and delicious.

Combine	2 cups scalded milk ½ cup sugar 2 tablespoons salt ½ cup shortening
Cool	to lukewarm by adding 1½ cups cold water
Soften	2 cakes compressed yeast (or 2 packages dry granular yeast) in ½ cup lukewarm water. Add to milk mixture.
Blend in	11 to 12 cups sifted enriched flour
Knead	dough on floured board. If dough sticks, add a little flour to molding board. To obtain a fine grain, knead about 5 minutes. Place dough in a greased bowl and cover.
Let rise	in warm place (85° to 90° F.) until double in bulk, about 1½ hours.
Punch down	dough by plugging the first in center. Fold edges toward center, turn upside down in bowl and cover.
Let rise	in a warm place about ½ hour
Place	dough on floured board and divide into four pieces. Mold into balls; allow to rest, closely covered, for 15 minutes. Shape into loaves. Place in greased 9 x 4 x 3 inch breadpans and cover.
Let rise	in warm place until dough fills the pans and center is well above top, about 1¼ hours.
Bake	in moderately hot oven (375°) about 45 minutes

ISABELLE BUCKLEY

Home Economics Extension Agent

N and W ESSO SERVICE

"WE APPRECIATE YOUR BUSINESS"

Phone 548-9419

200 South Second Avenue

Mayodan, N. C.

Compliments Of

KIRKPATRICK DRUG COMPANY, INC.

Phone 623-7047

115 Monroe Street

Leaksville, N. C.

U. S. Senate Soup

Wash 1 pound white beans. Soak overnight in cold water to cover. Put the beans in a soup kettle with a ham bone that still has some meat on it and $2\frac{1}{2}$ quarts water. Include any water left from soaking. Bring the water to a boil and simmer for about 2 hours, or until the beans are half-cooked. Stir in 1 cup cooked mashed potatoes. Add 3 onions, 1 small bunch of celery (include the tops), 2 cloves garlic all finely chopped, and $\frac{1}{4}$ cup chopped parsley. Simmer the soup for 1 hour longer. Remove the ham bone. Dice the meat. Return the meat to the soup.

Cool soup as quickly as possible. If you use metal containers, put soup in them hot and put containers in cold water to cool. Cool soup first for other containers. Put in freezer immediately.

When ready to be used, put the container under cool running water until the block of frozen soup will slip out. (If you use a rigid plastic container let it stand a few minutes, before you put it under the water or it may crack. If it should, use the soup anyway. The plastic does not shatter.) Add the amount of liquid desired to the soup and heat and eat.

by Nita Orr, Extension Frozen Food Specialist
Recipe from "*Look, Cook, Freeze Ahead*"

T. C. STONE INSURANCE AGENCY

FIRE

AUTOMOBILE

HAIL

Phone 573-3051

STONEVILLE, N. C.

DABBS FLORIST

"FLOWERS THAT PLEASE"

Phone 349-4356

1725 South Scales Street

Reidsville N. C.

STONEVILLE DRUG STORE

G. D. MATTHEWS, JR.

Pharmacist in charge

STONEVILLE, N. C.

HALL'S FLOWER SHOP

"FLOWERS FOR EVERY OCCASSION"

Phone 573-3276

Mrs. Grace Hall, owner

Stoneville, N. C.

CHEF'S SPECIALS

Claude's Spaghetti

- | | |
|--|--|
| 1 pound long spaghetti
(cooked in salted water) | 2 large green peppers |
| 1½ pound ground beef | 2 cans tomatoes |
| Salt and pepper to taste | 1 can tomatoes paste
(mix together) |
| 2 large onions | 1 pound sharp cheese (diced) |
| Garlic to taste | |

Crumble meat and brown in bacon drippings. Saute' the onions and peppers in bacon drippings. Drain spaghetti. Alternate layers in casserole of spaghetti, meat mixture, onions and green peppers, tomatoes and cheese. Dot with butter. Bake at 300° for one hour.

MRS. CLAUDE DAVIS
Reidsville, North Carolina

The Country Captain

PRESIDENT ROOSEVELT'S FAVORITE DISH

Secured from his housekeeper in Warm Springs, Georgia

- | | |
|---|--------------------------------------|
| 1 hen or 2 fryers - boil until
tender | Salt and pepper to taste |
| 3 onions, chop and fry in little
butter until yellow add rest of
ingredients to make sauce. | 1 cup nuts, any kind |
| 3 green peppers chopped | 1 large can tomatoes |
| 1 cup raisins or currants | 1 large can mushrooms |
| 1 pod of garlic (I use garlic salt) | 1 teaspoon curry powder |
| | 1 teaspoon thyme |
| | 1 small can tomato paste
or sauce |

Simmer the above ingredients 15 minutes. Pull off chicken from bone, remove skin, add chicken and stock to the tomato sauce above and simmer 60 minutes.

Serve on large platter over 2 cups cooked rice. Garnish with chopped green pepper, nuts and raisins. Add sprig of parsley. Makes 20 small servings or ten people with big helpings.

Compliments Of

ADKINS and JONES HEATING and AIR CONDITIONING CO.

Phone 349-5123

1401 Northup Street

Reidsville, N. C.

Charcoal Broiling Steaks

Have Rib steaks cut 1" to 1½" thick. Allow about 1 pound per serving. Start charcoal burning 45 minutes before serving time. Charcoal should be red hot with white ash on top. Place steak on rack about 6 to 8 inches from charcoal. This depends on size of broiler used and the amount of heat.

Cook eight minutes. Turn, cook five minutes for medium-rare. However, this time depends on heat, weather, etc. To turn, slide long handled spatula underneath, or stick fork into the fat only when turning. Serve immediately with baked potato and green salad.

Season steak on plate with salt or sauces, if desired.

Hamburger may be charcoaled in same way. Cook about 3 to 5 minutes on each side.

It takes about 20 pounds charcoal for 35 - 50 steaks. Use charcoal lighter fluid. DO NOT use kerosene it will taste on food.

Rockingham County Agricultural Extension Staff

Barbecue Chicken

Cut broilers in half. Place the broiler halves over the fire after flame is gone. Baste chicken, turn and baste again, using dish mop dipped in barbecue sauce. Turn and baste the halves every five to ten minutes using tongs. Continue to baste during cooking for added flavor.

Cook about 1½ hours. Test chicken by pulling wing away from body. If meat splits and there is not red color in joint, the chicken is done.

Serving: ½ broiler for adults
¼ broiler for children

L. F. TRUESDALE, JR.
Agricultural Extension Agent

Compliments Of

BURTON'S FURNITURE & APPLIANCES, INC.

Phone 349-4511

1318 South Scales Street

Reidsville, N. C.

TRI-CITY FINANCE COMPANY

"AUTO LOANS FOR THE INDIVIDUAL"

Phone 623-3197

Leaksville, N. C.

A Good, Mild Barbecue Sauce
FOR CHICKEN

Number of People	5	10	20	50	100	
Number of Broilers	3	5	10	25	50	
INGREDIENTS						
Butter or Margarine	1/6#	1/3#	2/3#	1-1/3#	2-1/3#	
Lard or Crisco	1/6#	1/3#	2/3#	1-1/3#	2-1/3#	
Lemons	1-1/2	3	4	7	11	
Vinegar	1/3 pt.	2/3 pt.	1-1/3 pt.	5 pts.	9 pts.	
Salt	7 tsp.	4 tbsp.	8 tbsp.	1 cup	1-2/3 cups	
Black Pepper	2/3 tsp.	1-1/3 tsp.	2-2/3 tsp.	7 tsp.	4 tbsp.	
Red Pepper	1/2 tsp.	1 tsp.	1-1/3 tsp.	4 tsp.	2-2/3 tbsp.	
Tomato Juice	1/8 pt.	1/4 pt.	1/2 pt.	1 pt.	1 qt.	

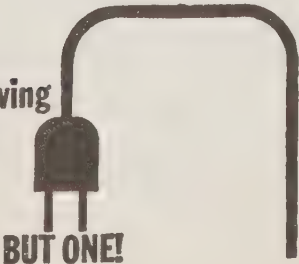
Directions: Starting with first item, melt and mix each ingredient as listed, over a slow heat. When all ingredients are combined, bring to a full boil for five (5) minutes.

*** In this space fill in the amount of ingredients needed for the exact number which you plan to barbecue, if not shown on the table above.

L. F. Truesdale
Agricultural Extension Agent



All
Your
Cost-of-Living
Items are
Up...



In the past 20 years alone, most cost-of-living items have just about doubled in price . . .

Except for electricity, which has actually come down!

Fact! — Since 1943, the average cost of a kilowatt hour to Duke Power residential customers has dropped more than one-third. In that same period, the use of electricity has increased over 4 times, while the standard of living has gone up correspondingly.

It's truer today than ever before . . . you live better, for less, electrically.



Texas Style Beef Barbecue

Animal to be used must grade good or a little lower to make delicious barbecue beef. Mature animals are preferred rather than those too young.

1½ pounds beef per person to be served. The locker plant will cut this into roasts weighing 15 to 18 pounds. Wrap in cheese cloth or muslin (you can add a little salt and pepper to the meat before wrapping but this is not necessary). Then wrap in burlap to protect meat from sand.

Size of hole in ground 30" wide x 30" deep. The length will depend on the number of pounds of beef to be barbecued. (30" wide x 30" deep x 6' will take care of 700 pounds of beef)

About twelve hours before you get ready to put the beef on, burn hardwood so you will have about 15 to 18 inches of coals. I usually just burn the hardwood right in the hole. Cover the coals with two to three inches of creek sand. Place the beef down on the sand one thickness, then cover the hole with boards running boards the short way. Put some tin over these boards and cover with dirt so that you have a complete seal. This should be done 20 to 24 hours before you get ready to serve.

The beef can be taken directly out of the hole and sliced. It can be served with your favorite barbecue sauce.

This recipe used to prepare beef for Beef Breeders Association at The John Smith, Sr. Farm, Leaksville, N. C.

CHARLES M. TURNER
Agricultural Extension Agent

HOW TO PRESERVE A HUSBAND!

Be careful in your selection. Do not choose too young. When once selected give your entire thoughts to preparation for domestic use. Some insist on keeping them in a pickle, others are constantly getting them in hot water. This makes them sour, hard to get along with and sometimes bitter. Even poor varieties may be made sweet, tender and good by garnishing them with patience, well sweetened with kisses. Wrap them in a mantle of charity. Keep warm with a steady fire of domestic devotion and serve with peaches and cream. Thus prepared they will keep for years.

For The Best In Dairy Products and Home Delivery Service

CONTACT YOUR GUILFORD DAIRY ROUTE SALESMAN

623-8144, Bridge St., Leaksville — 349-6634, S. Scales St., Reidsville

Meat Dishes



Notes

**FIRST FEDERAL
Savings & Loan Association**

"Where Thousands Have Saved Millions"

211 Gilmer Street

Reidsville, N. C.

12 Easy Ways With Omelets

to help you start a teenage omelet craze

HOW TO DO IT

Swing to a teenage omelet party. Call the gang together and set out the makings for one or more delightful omelet treats. Starts with lots of large, fresh eggs. Have an assortment of fillings or toppings ready, that each guest can choose his favorite. Include bowls of fruit, a variety of cheese, poultry, seafoods, herbs and spices.

Give each guest a chance to make like a French chef in preparing his own French Omelet. Takes only minutes for a single-serving omelet, and while one is cooking, others may be preparing accompaniments. Or have several skillets ready and divide the gang in pairs. Let each pair make a different kind of omelet. When the cooking is done, the fun of tasting the other kinds begins.

Be sure to plan on making seconds. One taste and the gang is sure to clamor for more! Be a booster for teenage omelet parties in your community.

FRENCH OR PLAIN OMELET

3 eggs	1/8 teaspoon pepper
3 tablespoons water	1 tablespoon butter, margarine
3/8 teaspoon salt	or oil

Mix eggs, water, salt and pepper with fork until yolks and whites are blended. Meanwhile, heat butter, margarine or oil in an omelet pan or heavy skillet just hot enough to sizzle a drop of water. Pour in egg mixture all at once. Mixture should begin to cook immediately at the outer edges. With the fork, lift cooked portions at edges so uncooked portions flow underneath. Slide pan rapidly back and forth over the heat to keep mixture in motion and sliding freely to avoid sticking. When mixture is set, the egg no longer flows freely. The omelet is moist and creamy on top. Let it cook about one minute to brown the bottom slightly. Fold or roll, and serve promptly on a warm platter. Makes 1 or 2 servings. Omelet should be tender and light, moist and delicately brown on the bottom. Use a 7 to 8-inch omelet pan or heavy skillet.

POULTRY OR MEAT OMELET

Fold ½ cup diced or chopped, cooked chicken, turkey, or duckling meat into omelet mixture before cooking. Or add meat to 1 can (10½ oz.) cheese or cream mushroom soup. Serve over favorite omelet. Or try adding crisp crumbled bacon, cooked sausage, dried beef, smoked turkey, tuna fish or shrimp.

HERB OMELET

Add one teaspoon fresh snipped herbs or $\frac{1}{4}$ teaspoon dry herbs to ingredients of French Omelet before cooking. Try: basil, celery seed, chives, dill, marjoram, mint, onion or parsley.

SWISS OMELET

Add three tablespoons grated Swiss cheese to ingredients of French Omelet before cooking. Another favorite cheese may be used. Additional cheese may be sprinkled on omelet before serving.

SWEET OMELET

Prepare favorite omelet and serve with jam, jelly, preserves or sweet sauce.

FRUIT OMELET

Prepare favorite omelet and serve with sliced or diced fresh fruit. Or thicken canned fruit such as cherries, peaches or pineapple and serve hot over omelet. Also try applesauce, pears, plums, apricots, raspberries or oranges.

Bacon-Egg Croquettes

Beat 1 egg well

Add 1 slice bread (crumbled)

Add 4 single crackers (crumbled)

Add pinch of salt and pepper

Cut bacon strips in half, then take above mixture and fill. Roll and fry slowly.

MRS. C. GENE BOOKER
Holly-Huntsville Club

Spanish Eggs

1 package, 5 or 6 oz. Noodles
(2 cups)

$\frac{1}{2}$ cup chopped onion

$\frac{1}{2}$ cup chopped green pepper

3 tablespoons fat

1 No. 2 can tomatoes ($2\frac{1}{2}$ cups)

$\frac{1}{4}$ lb. grated processed American
cheese

$\frac{1}{4}$ cup butter or margerine

$\frac{1}{4}$ cup enriched flour

$\frac{1}{2}$ teaspoon salt

6 hard cooked eggs

Cook noodles in boiling water, salt added. When tender, drain. Cook onion and pepper in hot fat until tender, but not brown. Add tomato, simmer 10 minutes. Add cheese. Melt butter, blend in flour and salt. Stir in tomato mixture; cook and stir until thick. Place half cooked noodles in a quart casserole. Slice 3 of the eggs over the noodles, top with half the tomato mixture. Repeat layers covering egg slices with tomato mixture. Bake in a moderate oven (350°) for 25 minutes.

MRS. J. E. NORMAN
Glencoe Club

Pigs-In-A-Blanket

Place a vienna sausage on open uncooked biscuit (usually a canned biscuit). Bring edges together and seal. Bake as usual for biscuits.

MRS. BILL VAUGHN
Intelligence Club

Hot Diggety Dogs

- | | |
|-------------------------|--------------------------|
| 1 pound franks | $\frac{1}{4}$ cup catsup |
| 1 minced onion | 1 tablespoon brown sugar |
| 3 tablespoons butter | 1 tablespoon mustard |
| 1 pound can baked beans | |

Heat butter in saucepan. Add onions and franks and brown lightly. Add beans, catsup, brown sugar, and mustard. Cover and simmer 10 minutes. Makes 6 - 8 servings.

MRS. JOHN L. GRIFFIN
Bason Club

Penny Supper

Start with hot dog "penny" disks. Add vegetables and soup, and tuck into oven.

- | | |
|-------------------------------------|------------------------------|
| 6 wieners, thinly sliced | 1 cup cooked peas |
| 4 medium potatoes, cooked and diced | 1 teaspoon prepared mustard |
| 2 tablespoons minced onion | 1 cup cream of mushroom soup |
| $\frac{1}{4}$ cup soft butter | Salt and pepper |

Combine wiener slices (reserve a few for top) with potatoes, onion, and butter in 7 x 11 inch baking dish. Combine remaining ingredients and toss with wiener mixture. Dot with reserved wiener "pennies". Cover and bake in oven for 25 to 30 minutes at 350°. Uncover and garnish with toast triangles. Makes 6 servings.

MRS. JOHN WARNER
Williamsburg Home Demonstration Club

Franks and Mashed Potatoes Casserole

- | | |
|-----------------------------|---------------------|
| 8 frankfurters | 1 cup grated cheese |
| Mashed potatoes (leftovers) | Paprika |

Line flat square baking dish with franks sliced in half. Put in layer of mashed leftover potatoes; sprinkle with grated cheese and paprika. Bake in 400 degree oven, 15 minutes.

MRS. MARGARET W. SCEARCE
Berry Club

Stuffed Frankfurters

2 cups buttery cracker crumbs	2 tablespoons minced onion
4 strips bacon	1/3 cup minced green pepper
2 tablespoons bacon drippings	½ teaspoon salt
3 tablespoons catsup	1/8 teaspoon pepper
1 pound frankfurters	¼ cup water

Cook bacon strips until very crisp, drain and crumble. Put bacon drippings in frying pan and heat. Add onions and green pepper and cook until golden. Combine bacon, onions, peppers, salt, catsup and crumbs. Blend well. Split frankfurters lengthwise almost through. Fill with stuffing. Place in shallow baking pan and pour water around franks and bake uncovered in a 350 degree oven for 15 min., or until piping hot. Makes 5 servings of 2 each.

MRS. W. M. BRAME
Mayo - Mount Club

Cheese Spudniks

2 cups mashed potatoes	½ cup melted butter
½ teaspoon salt	8 oz. cheddar cheese
½ teaspoon black pepper	1 cup crushed cornflakes

Prepare mashed potatoes, beating in salt and pepper. Cut six ½ inch cubes of cheese. Divide potatoes into six equal portions. Shape into balls around a cheese cube. Dip each potato ball into melted butter, then into the cornflake crumbs. Place in shallow baking dish and bake in hot oven (400 degrees) 10 minutes or until brown.

Serves 6.

MRS. W. O. SHEETS
Westwood Home Demonstration Club

Pizza Pie

Use any Pizza Cheese mix. Make according to directions on box. After spreading sauce, Crumble 1 pound raw hamburger over it. Sprinkle the cheese that come in the mix over hamburger. Cover with 1 package mozzarella cheese, grated or sliced, over entire pie. Bake according to direction on package.

MRS. S. E. PUGH
Northwood Home Demonstration Club

Tangy Cheese Dish

5 cups toasted $\frac{1}{2}$ inch bread cubes	$\frac{1}{2}$ teaspoon salt
$\frac{1}{2}$ lbs. American Cheese, grated	$\frac{1}{2}$ teaspoon paprika
3 eggs beaten	$2\frac{1}{2}$ cups milk
	$\frac{1}{2}$ teaspoon dry mustard

Alternate layers of toasted bread and grated cheese in greased $1\frac{1}{2}$ qts. casserole cheese as last layer. Combine beaten egg, salt, paprika, mustard and milk, pour over casserole. Bake at 375° for 30 minutes.

MRS. ELAINE A. PRICE
Matrimony Club

Cheese Casserole

1 can garden peas, drained	1 cup grated cheese
Several small white onions	2 tablespoons butter or
1 can mushroom or chicken gumbo soup	margerine
	Salt and pepper

Place all ingredients into casserole and heat until cheese is melted and all ingredients are heated thoroughly at 350° . (Fresh garden peas or frozen ones may be substituted if they are pre-cooked and drained. Onions should be chopped and par-boiled.)

MRS. ED. C. MOORE
Bethlehem Club

A Meal In One Pan

Cook green beans in grill pan. Steak on top with potatoes on steak. Cook till done and turn over and put peach halves on it and then brown.

MRS. OLLIE PRICE
Matrimony Club

Compliments Of

STONEVILLE RESTAURANT

STONEVILLE, NORTH CAROLINA

Compliments Of

SHARON CABS

Phone 548-9419

200 South Second Avenue

Mayodan, N. C.

Ham and Potato Casserole

- | | |
|-------------------------------------|---------------------------------|
| 1 tablespoon butter | 2 tablespoons chopped green |
| 1 12 oz. can of luncheon meat | peppers |
| Cut in one half inch cubes | 5 cups pared, diced potatoes |
| 1 small onion minced | 1 teaspoon diced parsley flakes |
| $\frac{1}{4}$ cup all-purpose flour | Salt and pepper to taste |
| 2 cups skim milk | |

In frying pan saute, using butter, meat cubes, onions, green peppers, until lightly browned. Mix flour with a small amount of milk to form a smooth paste. Then add remaining milk. Add the milk and flour mixture to the meat and vegetables, cook until thick. Stir in potatoes and parsley flakes. Place all of this in a greased baking dish. Bake uncovered for 40 to 50 minutes at 375 degrees.

MRS. C. C. GRIFFIN
Bason Club

Ham Loaf

- | | |
|---|---------------------------------------|
| 1 pound ground smoked ham | 2 eggs |
| 1 pound ground fresh ham | $\frac{1}{2}$ cup milk or light cream |
| $\frac{1}{2}$ cup cracker crumbs (fine) | Dash of pepper (do not use salt) |
- Sauce to be placed in bottom of loaf pan:
- | | |
|---------------------------------|--|
| $1\frac{1}{2}$ cups brown sugar | $\frac{1}{2}$ cup crushed pineapple (if desired) |
| $\frac{1}{2}$ cup vinegar | |
| 1 teaspoon dry mustard | |

Mix together brown sugar, vinegar, mustard and crushed pineapple. Cook until slightly thick. Place in bottom of loaf pan.

Mix loaf ingredients well, and place in loaf pan. Bake at 350° for 1 $\frac{1}{4}$ hours. Turn out of pan and sauce will cover top of loaf.

If desired, boiled pineapple slices can be used instead of crushed pineapple in sauce mixture.

MRS. JOSIAH OPEL
Berry Club

Ham Puffs

- | | |
|--|-----------------------------|
| $\frac{1}{2}$ lb. ground ham | 2 cups grated raw carrots |
| $\frac{1}{2}$ lb. ground fresh pork | $\frac{1}{2}$ teaspoon salt |
| $\frac{2}{3}$ cup dry bread crumbs | 2 teaspoons finely chopped |
| 2 eggs, beaten | onion |
| 2 cups grated raw potatoes
(1 $\frac{3}{4}$ lbs.) | $\frac{2}{3}$ cup milk |

Combine all ingredients thoroughly and fill 8 large, greased muffin cups. Bake in moderate oven (325° to 350° F.) for 40 minutes or until baked through. Turn out and serve with favorite gravy or meat sauces.

MRS. CHARLIE TALLEY
Wentworth Road

Pork Chops and Mushroom Gravy

Salt and pepper five lean and tender pork chops. Roll in flour and brown in hot fat. Mix 1 can mushroom soup or sauce with $\frac{1}{2}$ cup milk and pour over chops. Turn heat to simmer and cook in tightly covered skillet for approximately 25 to 30 minutes. Place chops on platter and pour gravy over. Sprinkle lightly with paprika.

MRS. ERWIN COOK
Monroeton Home Demonstration Club

Baked Pork Chops

6 rib or loin chop (1 inch thick) 1 package prepared onion soup
1 tablespoon flour mix ($1\frac{1}{2}$ ounce)
 $2\frac{1}{2}$ cups boiling water $\frac{1}{2}$ pint sour cream (1 cup)

Brown chops lightly in hot skillet. Remove to baking dish or pan. Pour fat from skillet, leaving about 1 tablespoon in the pan. Add flour and dehydrated onion soup mix. Add water and blend, pour over chops. Cover with foil, bake in moderate oven (350°) 30 minutes. Uncover, bake 30 or 40 minutes longer, or until tender. Remove from oven. Place chops on serving plate. Garnish with celery leaves.

To make gravy, stir sour cream into liquid in baking pan. Makes 6 servings

MRS. LEONARD POWELL
Happy Home Club

Pork Chops With Rice

4 pork chops 1 medium onion
2 tablespoons fat 2 teaspoons salt
1 cup rice $\frac{1}{4}$ teaspoon pepper
2 cups canned tomatoes

Brown pork chops in fat, then remove from pan, add tomatoes, onions, salt, pepper and rice, and lay pork chops on top. Cover and bring to boil in pressure cooker at 15 pounds pressure. Cook 15 min.

MRS. ROBERT EASLEY
Happy Home Club

Compliments Of
MIDWAY MARKET

Phone 349-6906

Route 8

Reidsville, N. C.

Steamed Barbecue Spareribs

3 lbs. spareribs	3 tablespoons worcestershire
1 medium onion	sauce
2 tablespoons vinegar	1 tablespoon celery salt
4 tablespoons lemon juice	$\frac{1}{2}$ tablespoon ground mustard
2 tablespoons brown sugar	1 cup water
$\frac{1}{8}$ cup cayenne pepper	1 teaspoon salt
1 cup catchup	$\frac{1}{2}$ teaspoon black pepper

Brown spareribs on both sides. Place spareribs in large saucepan or deepwell cooker. Mix remaining ingredients together and pour over spareribs. Cook on high heat until steaming, then reduce to low heat and simmer for about 1 to $1\frac{1}{2}$ hours or until ribs are tender. Serves 4 to 6.

MRS. GEORGIE CHILDREY
Westwood Club

Veal Cutlet

$1\frac{1}{2}$ lbs. veal cutlet, cut thick	Bread Crumbs
Seasoning	1 egg

The meat may be either cut into pieces or left whole as preferred. Season with salt and pepper and dip each piece into well beaten egg. Drain and drop onto a paper of bread crumbs, coat thoroughly and shake off all loose crumbs. Melt and heat a little fat in a frying pan and cook the meat until golden brown. Veal must always be thoroughly done. Serve with gravy or tomato sauce.

MRS. SALLIE TURNER
Midway Club

Leg of Lamb Shoulder Roast

1 lamb shoulder	1 bay leaf
Slivers of garlic	Catsup
Enough flour to dredge	1 to 2 cups of water
Salt, pepper, and paprika as desired	

Slit and insert slivers of garlic into roast. Roll in flour and brown on all sides. Sprinkle desired amount of salt, pepper and paprika over roast. Add water, bay leaf and a little catsup and cook in covered roaster in 350 degrees oven until done. (Allow about 25 minutes per pound.) Carrots and potatoes may be added the last hour, if desired.

MRS. LENA McWHORTER
Out Our Road Club

A Delicious Chuck Roast

Rub salt and pepper on both sides of roast. On top of roast which has been placed on sheet of aluminum foil sprinkle 1 package of onion soup mix. Dilute 1 can of mushroom soup with $\frac{1}{2}$ can of water. Pour over roast. Wrap with the foil paper and bake at 325 degrees for 2 to 2½ hours. Serve with peas, green salad, fruit and coffee.

MRS. HARRY SPENCER

Extension Secretary

Beef Stew with Dumplings

5 lbs. inexpensive cut of beef with bone	1 diced small onion
1½ teaspoons salt	$\frac{3}{4}$ cup diced carrots
$\frac{1}{4}$ teaspoon pepper	$\frac{3}{4}$ cup diced turnips
3 tablespoons flour	Dumplings
4 cups cubed potatoes	Boiling water

Wipe meat with cold, damp cloth; remove bone; cut in 1½ inch cubes; sprinkle with salt, pepper, and flour. Melt some of meat fat in frying pan and brown surface of beef cubes thoroughly. Put meat in kettle; add bones, drippings from frying pan, and enough boiling water to cover; boil 5 minutes. Reduce heat and let simmer 2 hours. Add carrots, turnip, and onion and let simmer ½ hour longer. Add potatoes and cook ½ hour more. Remove bones, excess pieces of fat, and skim fat from surface of stew. Serve in deep plates, surrounded with dumplings.

Extension Recipe

Short Ribs with Corn Meal Dumplings

3 lbs. beef short ribs	1 1½-oz. package dehydrated
2 tablespoons shortening or drippings	onion soup
3 cups water	$\frac{1}{2}$ cup diced celery
	$\frac{1}{4}$ teaspoon thyme, if desired

Brown short ribs on all sides in shortening. Pour off drippings, and dehydrated onion soup, water, celery, and thyme. Cover tightly, and cook slowly for 2 hours or until tender. Drop dumplings by spoonfuls onto short ribs. Cover tightly, and steam for 15 minutes. Thicken liquid for gravy, if desired.

Cornmeal dumplings: Sift together $\frac{3}{4}$ cup sifted all-purpose flour, $\frac{1}{4}$ cup cornmeal, 1½ teaspoons baking powder, and $\frac{1}{2}$ teaspoon salt. Add 1 tablespoon of minced parsley if desired. Combine 1 egg and $\frac{1}{3}$ cup milk and add to the dry ingredients. Stir in 2 tablespoons melted shortening.

MRS. ARNOLD COOK

Out Our Road Club

Beef Stroganoff

- | | |
|---|---|
| 1 lb. sirloin steak in $\frac{3}{4}$ " strips | 1 clove garlic, minced |
| $\frac{1}{4}$ cup flour | 1 six ounce can mushrooms |
| $\frac{1}{2}$ teaspoon salt | 1 cup sour cream |
| $\frac{1}{8}$ teaspoon pepper | 1 $10\frac{1}{2}$ ounce can mushroom soup |
| 1 tablespoon paprika | 1 tablespoon Worcestshire |
| 2 tablespoon fat | sauce |
| $\frac{1}{2}$ cup onions, chopped | 2 cups hot cooked rice |

Combine flour, paprika, salt and pepper. Roll meat strips in flour mixture, and then brown in hot fat. Remove meat when browned, and add onion, garlic, and mushrooms. Cook gently until onions are golden. Add remaining ingredients, except cream and rice. Cook until thickened and bubbly. Return meat to pan and simmer one hour, or until meat is tender. Stir occasionally. Add cream 15 minutes before serving. Do not boil. Serve over hot rice and sprinkle Parmesan cheese over all, if desired.

MRS. J. B. BALSLEY, SR.
Belmont Home Demonstration Club

Beef Stroganoff

- | | |
|--|-------------------------------|
| 2 lbs. fillet of beef or top round | 2 tablespoons catsup |
| 2 tablespoons flour | 2 tablespoons worcestshire |
| 2 medium onions, chopped | sauce |
| 6 tablespoons butter | 1 pint sour cream (room temp- |
| $\frac{1}{2}$ lbs. fresh mushrooms, sliced | erature) |
| 2 teaspoons prepared mustard | Salt and pepper to taste |

Have butcher cut beef into $\frac{1}{4}$ inch slices. Pound each slice thinly as possible, then cut across the grain into narrow strips (about $\frac{1}{2}$ " wide and $1\frac{1}{4}$ " long). Dredge with flour and set aside. Saute mushrooms and butter until transparent. Remove mushrooms and onions from pan. Add remainder of the butter, then the beef strips, cook only long enough for redness to leave the meat. Remove meat from skillet leaving the drippings in the pan. To this, blend in the mustard, catsup and worcestshire sauce. Add sour cream, blend well and heat very slowly. Do not boil. Place meat, onions and mushrooms into this sauce. Salt and pepper to taste. Serve over rice.

MRS. CARL ROACH
Northwood Home Demonstration Club

Beef Stroganoff

FAMOUS AT FARMHOUSE, BLOWING ROCK, N. C.

- | | |
|------------------------------------|------------------------------------|
| 2 lbs. ground beef or cubes of | ½ pint sour cream |
| beef steak | 2 cans mushroom soup |
| 3 medium onions (diced fine) | (undiluted) |
| 2 medium dill pickles (diced fine) | 4 teaspoons fat, or more if needed |

In heavy skillet brown onions in fat, remove to use later. Place ground beef in fat and separate with fork, and keep turning until slightly browned. Return onions to beef mixture. Add diced dill pickles, and if moisture is needed to prevent sticking, use a little of the dill pickle juice. Add mushroom soup, mixing well. Allow to simmer for about 30 minutes. Just before serving fold in sour cream, but do not allow to boil. Serve on rye toast. Eight servings.

ISABELLE BUCKLEY

Home Economics Extension Agent

Barbecued Steak

- | | |
|---|------------------------------------|
| 2 lbs. round steak, cut in serving pieces | 3 tablespoons worcestershire sauce |
| 8 ounces tomato sauce | 2 tablespoons sugar |
| 1 large onion | ½ cup water |
| 3 tableposons vinegar | Dash tobasco |
| | Salt and pepper to taste |

Flour, salt and pepper steak and brown in hot melted shortening in fry pan. Then place browned meat into large casserole that has tight fitting cover or make a cover using heavy foil. Add tomato sauce, water, chopped onion, vinegar, worcestershire sauce, sugar and tabasco. Cover and place into 325° oven and cook about 1½ hours or until tender.

MRS. SAMMY SHELTON

Berry Club

Easy Hamburger Steak

- | | |
|-----------------------|-------------------------|
| 1 lb. hamburger | 2 tablespoons margarine |
| ½ cup evaporated milk | 1 cup flour |
| 1 teaspoon salt | 1 can mushroom soup |
| ¼ teaspoon pepper | |

Mix together meat, milk, salt and pepper. Shape into 4 steak size patties and flour each side. Brown in margarine in skillet. Drain off fat. Add mushroom soup and 1 can water, cover skillet and boil until well blended. Vary steak with onion soup or chili sauce.

MRS. JESS DRAPER

Monroeton Home Demonstration Club

Chinese Pepper Steak

- | | |
|-----------------------------------|---------------------------------|
| 1½ pounds round steak | 3 tablespoons salad oil |
| 2 large sliced onions | 2 tablespoons corn starch |
| 2 to 3 large green peppers | 2 tablespoons soy sauce |
| 1½ cups chopped celery | 1 small can of sliced mushrooms |
| 2 cloves of crushed garlic | Meat tenderizer, seasoned |
| 2 beef or chicken bouillion cubes | |

Moisten steak slightly with water then sprinkle both sides thoroughly with seasoned meat tenderizer. Pierce steak throughly at half inch intervals with ordinary fork on both sides to insure tenderizer penetration. Slice steak into half inch strips across grain of muscle. Cut strips into bite size pieces. Then marinate for two hours in mixture of salad oil and crushed garlic. The longer the better.

Put all ingredients except corn starch and soy sauce into lightly greased saucepan over medium heat. (Set electric fry pan at 240°.) Cook for 15 minutes, stirring occasionaly. Then add corn starch and soy sauce mixed in one quarter cup of hot water. Stir, cover, then remove from heat and serve over steaming mounds of rice. This can be fixed ahead and frozen. Heat and serve over rice.

MRS. FRANK GRIFFIN
Out Our Road Club

Dietetic Open Burgers

- | | |
|-------------------------------|---------------------|
| ½ lb. lean uncooked hamburger | ½ teaspoon salt |
| ½ cup minced onion | 1/8 teaspoon pepper |

Spread the meat mixture to the very edge of four slices of whole wheat bread. Broil 3 inches from heat for 3 minutes. Remove from heat and spread a little mustard on top of meat and top with thin slice of tomatoes. Makes 4 open sandwiches.

MRS. JOE PEGRAM
Williamsburg Home Demonstration Club

"If You Can't Eat Fried Foods"

- | | |
|-------------------------|-------------------------------|
| 2 lbs. lean ground beef | 2 (8 oz.) cans Hunt's tomato |
| ½ teaspoon salt | sauce |
| 1/8 teaspoon pepper | ½ teaspoon powdered ginger or |
| 1 tablespoon corn oil | dry mustard |
| 1 large onion chopped | 2 tablespoons worcestershire |
| 2 medium green peppers | sauce |

Make into patties. Place in baking dish and cover with aluminum foil. Bake at 400 degrees for 30 minutes or until done.

MRS. JAMES STACY DUNCAN
Glencoe Club

Fiesta Hamburgers

1 pound ground beef	1 small onion (minced)
1 cup crushed corn flakes	1 teaspoon salt
1 cup cooked canned tomatoes	1/8 teaspoon pepper
1 egg	8 slices bacon

Combine beef, corn flakes, tomatoes, egg and seasoning. Shape into patties $\frac{3}{4}$ to 1 inch thick. Wrap slice of bacon around each patty and fasten with a wooden pick. Boil 10-12 minutes on one side - 8 minutes on other side.

Home Economist — Power Company

Beef Hamburgers

1 pound beef. Cook over medium heat until browned using a skillet.

Combine:

½ cup water	1 teaspoon dry mustard
1 cup tomato juice	¼ teaspoon chili powder
¼ cup vinegar	1 tablespoon paprika
¼ cup ketchup	2 tablespoons worcestershire
1 teaspoon salt and pepper	sauce
2 tablespoons brown sugar	1 small onion chopped

Mix well the above ingredients and cook 30 minutes, or until the desired thickness to spread over a bun or bread.

MRS. NANCY TURNER
Williamsburg Home Demonstration Club

Bar-B-Que Hamburgers

1½ lbs. ground beef	½ teaspoon salt
½ cup cracker or bread crumbs	1/8 teaspoon pepper
½ cup milk	½ cup dried onion

Make into patties and place in baking dish.

Sauce:

½ cup dried onion	4 teaspoons worcestershire sauce
½ cup vinegar	1 cup catsup
1½ teaspoons chili powder	

Mix in saucepan and bring to a boil. Pour over patties and bake in a 350 degrees oven for 45 minutes.

MRS. GORDON HANDY
Out Our Road Club

Bar-B-Que Hamburgers

- | | |
|-----------------------------|-----------------------------|
| 1 lb. ground beef | 2 teaspoons chili powder |
| 1 can cream of chicken soup | $\frac{1}{2}$ teaspoon salt |
| 2 tablespoons mustard | Black pepper to taste |
| 4 tablespoons catsup | 1 medium onion chopped fine |

Brown hamburger, stirring frequently, add remaining ingredients, and simmer for 30 minutes. Serve on hamburger buns with cold slaw.

MRS. WILLIE KELLY
Bethlehem Club

Hamburgers in Barbecue Sauce

- | | |
|--|----------------------------------|
| $1\frac{1}{2}$ pounds ground round steak | $\frac{1}{16}$ teaspoon pepper |
| $\frac{1}{3}$ cup bread crumbs | 3 tablespoons bacon fat |
| $\frac{1}{3}$ cup milk | $\frac{3}{4}$ cup barbecue sauce |
| $\frac{1}{4}$ teaspoon salt | $\frac{1}{3}$ cup tomato soup |

(tomato soup may be omitted and more barbecue sauce added if desired)

Lightly mix meat, crumbs, milk, salt and pepper. Form into 6 large patties. Melt bacon fat in skillet over hot fire and quickly brown patties. Add barbecue sauce and tomato soup. Put over coolest part of fire and simmer for $\frac{1}{2}$ hour. Serve on heated buns.

MRS. PATT WILLIAMS
Mayo - Mount Club

Beef Loaf

- | | |
|-------------------------------|-----------------------------------|
| 2 eggs (beaten) | $1\frac{1}{2}$ pounds ground beef |
| $\frac{1}{2}$ cup milk | $\frac{1}{4}$ cup chopped onions |
| $1\frac{1}{2}$ teaspoon salt | 1 cup crushed potato chips |
| $\frac{1}{8}$ teaspoon pepper | 1 teaspoon worcestershire sauce |
| 5 drops tabasco sauce | |

Combine eggs, milk, salt, pepper, worcestershire sauce, and tabasco sauce in a bowl. Add ground beef and onion and mix well. Add crushed potato chips and mix quickly. Shape meat loaf in a baking or loaf pan ($8\frac{1}{2}$ x $4\frac{1}{2}$) and bake in a moderate oven (350°) for 45 minutes. Makes 6 servings.

MRS. D. R. APPLE
Midway Club

Meat Loaf

1½ pounds ground beef	¼ teaspoon pepper
½ cup dry bread crumbs	1 egg, slightly beaten
¼ cup finely chopped onions	1½ cups catsup
1½ teaspoons salt	¼ cup chopped green pepper

Lightly mix all ingredients, reserving ½ cup catsup, and form into loaf in lightly greased baking dish. Bake at 350 degrees for 1 hour, then pour the remaining one half cup of catsup over loaf and bake five minutes longer. Serves 6 to 8.

MRS. DAVID O'BRYANT
Twilight Home Demonstration Club

MRS. JIMMY JOYCE
Mayo-Mount Club

Meat Loaf

1½ lbs. ground beef	¼ cup celery, chopped
1 cup bread crumbs	1½ teaspoons salt
1 medium onion, chopped	¼ teaspoon pepper
½ green pepper, chopped	½ can tomato sauce

Lightly mix above ingredients and form a loaf. Place in shallow pan in a 350 degree oven. While it is starting to bake, combine the the following sauce:

½ can tomato sauce	2 tablespoons brown sugar or
2 tablespoons prepared mustard	molasses
2 tablespoons vinegar	½ cup water

Pour over meat loaf. Continue baking 1 to 1½ hours, basting occasionally. This has a slight barbecue taste and makes the best loaf I have ever tried.

MRS. J. L. RICHARDSON
Mayo-Mount Club

MRS. PENN ALLEN
Bethlehem Club

MRS. BOBBY JOYCE
Mayo-Mount Club

MRS. D. R. JOYCE
Holly-Huntsville Club

Meat Loaf

1 or 1½ pounds hamburger	1 medium onion chopped
1 can condensed tomato soup	1 cup oatmeal
1 can tomato paste	4 or 5 tablespoons canned milk
1 egg	¼ cup catsup

Mix together and put in baking dish. Decorate with catsup and green pepper.

JACKIE SHEPPARD
Bethany Club

Savory Meat Loaf

- | | |
|---|-----------------------------|
| 1½ cups packaged stuffing mix | 1 egg |
| 1 medium-size onion, chopped
(½ cup) | 1½ pounds ground beef |
| ½ cup chopped celery | 1 teaspoon prepared mustard |
| ½ cup hot water | ½ cup catsup |
| | Salt and pepper to taste |

Combine stuffing mix, onion, celery, and hot water in medium size bowl; let stand. Beat egg in second bowl; add ground beef, mustard and catsup, mix lightly with a fork; blend in stuffing mixture. Shape into a loaf in a greased shallow baking dish or place in loaf pan, 9 x 5 x 3. Bake in a moderate oven (375°) about 1 hour. Makes 8 servings.

MRS. MARGARET HALL
Out Our Road Club

Meat Loaf

- | | |
|---|----------------------------------|
| 1 pound hamburger | 1 or 2 tablespoons tomato catsup |
| ¼ cup chopped green pepper
(more or less as desired) | 1 teaspoon salt |
| 1/3 cup chopped onion | ¼ teaspoon pepper |
| ½ cup cracker crumbs (12
crackers) | 1 beaten egg |
| | ½ pint canned tomatoes |
| | 1 tablespoon milk |

Mix together thoroughly and form a loaf. Bake in 350° oven for about 1 hour.

MRS. GWEN PERKINS
Williamsburg Home Demonstration Club

Barbecue Meat Loaf

- | | |
|--------------------------|----------------------------------|
| 1½ lbs. ground beef | 2 8 oz. cans tomato sauce |
| 1 cup fresh bread crumbs | ½ cup water |
| 1 onion, finely chopped | 3 tablespoons vinegar |
| 1 egg | 3 tablepsoons brown sugar |
| 1½ teaspoons salt | 2 tablespoons prepared mustard |
| ¼ teaspoon pepper | 2 teaspoons worcestershire sauce |

Mix together beef, crumbs, onion, beaten egg, salt, pepper, and ½ can tomato sauce. Form into loaf and put in shallow pan, about 7 to 10 inches. Combine the rest of the sauce and all other ingredients. Pour over loaf. Bake in moderate oven 350° 1 hour and 15 minutes. Baste occasionally.

MRS. JAMES KING, JR.
Sharon Club

Golden Meat Loaf

- | | |
|-------------------------|---------------------------------|
| 4 cups corn flakes | 2 teaspoons salt |
| 1½ pounds ground beef | 1/8 teaspoon pepper |
| ¼ pounds ground pork | 1 teaspoon worcestershire sauce |
| 2 eggs, slightly beaten | ¼ cup finely chopped onions |
| 1 cup milk | 1 cup grated raw carrots |

Crush corn flakes slightly. Combine with remaining ingredients and mix well. Spread in greased 9½" x 5¼" loaf pan. Bake in moderate oven (350 degrees) about 1¼ hours. Unmold on heated platter, slice and serve. Yield: 8 servings.

MRS. WADE TALLEY
Lawsonville Club

Liver Loaf

- | | |
|-------------------------------------|--|
| 1½ pounds liver | 1 teaspoon salt |
| 2 tablespoons fat or meat drippings | 1 cup soft breadcrumbs, mashed potatoes or cooked rice |
| ¼ cup chopped onion | 1 egg, beaten |
| ¼ cup chopped celery | About 2/3 cup milk or canned tomatoes |
| ¼ pound sausage | |

Brown the liver lightly in the fat. Chop fine. Brown the onion and celery in the fat and add to the liver. Add the rest of the ingredients, using just enough milk or tomatoes to moisten the mixture well. Pack firmly into a loaf pan to shape. Bake in the pan or turn out on a rack in a shallow pan for baking. Bake at 350° (moderate oven) 1½ to 2 hours.

Home Economics Extension

Broiled Liver

Cut ½ pound liver in very thin slices and brown in 2 tablespoons bacon fat in frying pan rubbed with a cut clove of garlic. Cook 1½ minutes on each side. Remove liver, add 1 teaspoon butter and 1 teaspoon Worcestershire Sauce to pan. Stir and cook 1 minute. Pour over liver.

Home Economics Extension

BARBARA'S BEAUTY SHOPPE

MRS. BARBARA ROACH, Owner

Phone 349-8016

Route 8

Reidsville, N. C.

Sausage, Sweet Potato, Apple Casserole

- | | |
|------------------------------|--------------------------------|
| ½ pound sausage | 1 tablespoon flour |
| 2 medium size sweet potatoes | 2 tablespoons sugar |
| 3 medium-sized apples | ½ cup cold water |
| ½ teaspoon salt | 1 tablespoon sausage drippings |

If bulk sausage is used, shape it into small balls before frying or break it up as it cooks.

Pare and slice potatoes and apples. Mix salt, flour and sugar together and blend with cold water. Arrange layers of potatoes, apples, and sausage in a baking dish, pouring some of the flour and sugar mixture over each layer. Top the dish with apples and sausage, and add drippings. Cover; bake in 375 degrees oven until apples and potatoes are tender—about 45 minutes. Serves 4.

Home Economics Extension

Hamburger Pie

- | | |
|--------------------------|------------------------------|
| 1 medium onion, chopped | 1 can green peas or beans, |
| 1 pound ground beef | drained |
| Salt and pepper to taste | 5 medium potatoes, mashed in |
| 1 can tomato soup | the regular way |

Cook onion in fat add meat - brown. Add soup and peas. Put into greased casserole dish and add potatoes on top. Shape potatoes into balls. Bake at 350 degrees for 30 minutes.

MRS. W. C. GUNN
Berry Club

Ground Beef Casserole

- | | |
|--------------------------|---------------------------------|
| 1 8 oz. box of spaghetti | 1 can mushroom soup |
| 4 tablespoons of butter | ½ pound aged cheese |
| 1 medium onion | Salt and pepper |
| 1 medium green pepper | Cracker Crumbs |
| 1 stalk celery | 2 pieces red pimiento for color |
| 1 pound ground beef | |

Cook spaghetti as directed. Melt butter in skillet. Add chopped onions, pepper, and celery; cook until light brown. Remove from skillet and add ground meat to hot butter. Cook until meat changes color, stirring occasionally. Combine spaghetti, Brown vegetables, and meat. Add mushroom soup (diluted as directed on can), cheese (cut in large cubes), salt, and pepper. Put mixture in generously buttered casserole. Top with cracker crumbs and butter. Bake in moderate oven (350°) for one hour. Serves 8 to 10.

Serve with potato chips, and a tossed green salad, dessert, and coffee. (I use any kind of cheese that I have.)

MRS. G. W. SCEARCE, JR.
Mt. Carmel Club

Hamburger Potato Pie

1 pound ground lean beef	$\frac{1}{2}$ cup thinly sliced celery
1 cup onion rings	1 cup beef broth or stock
1 tablespoon shortening	1 teaspoon salt
2 tablespoons flour	$\frac{1}{8}$ teaspoon black pepper
1 cup thinly sliced carrots	Fluffy Mashed Potatoes

Brown beef and onion rings in shortening. Blend in flour. Add carrots, celery, beef broth and seasonings. Cook until medium thickness, stirring constantly. Turn into a two-quart casserole. Spoon Fluffy Mashed Potatoes around edge of casserole, leaving an opening in the center to allow for the escape of steam. Bake in a preheated moderate oven (350°) 40 minutes or until potatoes are brown. Keep a piece of foil under dish to catch possible drippings from casserole. Yield: 4 servings.

FLUFFY MASHED POTATOES TOPPING

Wash and peel four medium potatoes. Cut into quarters and cook in 1 inch boiling water and 1 teaspoon salt until tender. Drain, if necessary. Mash until fluffy. Add enough hot milk (about $\frac{1}{4}$ cup) to make potatoes light and fluffy. Season with two tablespoons butter or margarine and $\frac{1}{8}$ teaspoon ground black pepper.

MRS. OSCAR McCOLLUM
Lawsonville Club

Hamburger Pie

3 tablespoons chopped onion	$1\frac{1}{2}$ teaspoon salt
1 tablespoon fat	Dash pepper
1 pound ground beef	1 teaspoon paprika
2 c. cooked or canned tomatoes	

Fry onions in fat. Add beef and brown well. Add tomatoes and seasonings. Turn into baking pan or large casserole. Cover with potato topping and bake in hot oven 30 minutes at 400 degrees F.

TOPPING

Combine 3 cups seasoned mash potatoes, 1 egg yolk and 2 tablespoons melted butter. Beat until light and fluffy. Spread on meat mixture.

MRS. MINNIE GAMMON
Bethlehem Club

Southern Burgers

- | | |
|---------------------------------|--------------------------|
| 1 pound ground beef | 2 tablespoons catsup |
| $\frac{1}{2}$ cup chopped onion | 1 tablespoon mustard |
| 1 can Chicken Gumbo Soup | Salt and pepper to taste |

Brown onions and beef in pan. Add other ingredients and simmer 45 minutes to an hour, until soup has been absorbed. Serve between toasted buns.

MRS. ALONZO SOMERS
Morning Glory Club

Ground Beef Casserole

- | | |
|------------------------------------|---------------------------|
| 1 pound ground beef | 1 large cream cheese |
| 2 tablespoons butter | 1 cup sour cream |
| $\frac{1}{2}$ teaspoon garlic salt | 3 small cans tomato sauce |
| 1 large onion | 1 teaspoon salt |
| $\frac{1}{2}$ pound sharp cheese | 1 package egg noodles |

Brown ground beef, and onions in melted butter in a large fry pan. Cook noodles. In a large casserole dish mix all ingredients, except cheese. Sprinkle cheese on top. Bake 45 minutes at 375° temperature.

MRS. WILLIAM CARTER
Midway Club

MRS. F. M. DUNCAN
Westwood Home Demonstration Club

Ground Beef Casserole

- | | |
|-------------------------|--|
| 1 8 oz. pkg. noodles | 2 large onions, chopped |
| 1 green pepper, chopped | 1 $\frac{1}{2}$ pounds ground beef |
| 1 can mushroom soup | 1 can tomato soup |
| 1 small can pimento | $\frac{1}{2}$ pound sharp cheese, grated |

Cook noodles until tender and drain. Cook beef, onions and pepper a short time. Add mushroom soup and tomato soup and 1 can of water and chopped pimento. Save a few shreds of pimento if desired to decorate top of casserole.

Make two layers. First a layer of noodles, then beef mixture and grated cheese. Bake at 350° for 30 minutes. Serves 8 or 10.

MRS. ARA M. STANFIELD
Apple-Clark Club

JOHNNY'S RESTAURANT

DINE IN AIR CONDITIONED COMFORT

Phone 548-2414

Highway 220 North

Madison, N. C.

Hamburger Casserole

1 pound ground beef browned in 2 tablespoons butter. Add 1 can vegetable soup and $\frac{1}{2}$ cup water. Bring to a boil. Add $\frac{1}{4}$ teaspoon garlic salt, 1 teaspoon salt, $\frac{1}{8}$ teaspoon pepper, 1 teaspoon Worcestershire sauce and $\frac{1}{2}$ teaspoon dry mustard. Mix in 8 oz. package of egg noodles, cooked. Pour into 2 quart greased baking dish. Bake in a moderate oven (350 degrees) 20 minutes. Top with $\frac{1}{4}$ cup grated cheese. Return to oven for 5 minutes. Makes 6 servings.

MRS. JACK BOOKER

Monroeton Home Demonstration Club

MRS. JAMES JONES

Green Rock Club

Sloppy Joe

2 slices bacon	1 cup milk
$1\frac{1}{2}$ pounds ground beef	1 tablespoon prepared mustard
$\frac{1}{2}$ cup chopped onion	1 tablespoon tomato catsup
3 tablespoons flour	1 teaspoon salt
1 cup tomato juice or 1 can cream tomato soup	Several dashes of black pepper

Fry bacon crisp add beef and onions, brown. Add tomato juice, milk and flour and all other ingredients cook over low heat until thick—dip off excess fat. Serve on open warm hamburger rolls.

MRS. THOMAS S. BUTLER

Sharon Club

Taverns

1 pound ground steak	1 small onion
1 teaspoon salt	1 can tomato soup ($\frac{1}{2}$ can water)
1 teaspoon sugar	2 tablespoons shortening
2 tablespoons vinegar	

Brown onion (chopped) in shortening, add steak and cook slowly until done, stirring constantly. Add sugar, salt, vinegar, tomato soup and let simmer for $\frac{1}{2}$ hour. Serve on hamburger rolls.

MRS. EARL WRAY

Westwood Home Demonstration Club

ESPIE JOYCE TRACTOR COMPANY

MASSEY-FERGUSON SALES and SERVICE

Phone 548-2712

Route 1, Highway 704

Madison, N.C.

Meat Casserole

- | | |
|---------------------------|------------------------------|
| 1½ pound ground beef | 1 teaspoon salt |
| 1 large onion | 1 8 oz. package cream cheese |
| ½ teaspoon garlic salt | 1 cup sour cream |
| 3 8 oz. cans tomato sauce | 1 package noodles |

Brown together the ground beef, onion and garlic salt and cook until the meat loses its redness. Mix tomato sauce, sour cream, cream cheese and salt. Cook noodles until tender and drain. Mix all together and pour in a large casserole. Cover with grated sharp cheese and bake 50 minutes at 350 degrees.

MRS. DAVE STADLER
Apple—Clark Club

Stuffed Burger Bundles

- | | |
|---------------------------------------|--|
| 1 cup packaged herb seasoned stuffing | 1 can condensed cream of mushroom soup |
| 1/3 cup evaporated milk | 2 t. Worcestershire sauce |
| 1 pound ground beef | 1 tablespoon catsup |

Prepare stuffing according to package direction. Combine evaporated milk and meat; divide into 5 patties. On waxed paper, pat each to a six inch circle. Put ¼ cup stuffing in center of each. Draw meat over stuffing; seal. Place in 1½ quart casserole. Combine remaining ingredients; pour over meat. Bake, uncovered, at 350° 35 to 40 min.

MRS. PAUL EDD WEBSTER
Intelligence Club

Ground Beef and Noodle Casserole

- | | |
|---------------------------------|------------------------------------|
| 1 pound ground beef | Salt and pepper to taste |
| ½ teaspoon garlic salt | ½ lb. grated sharp cheddar cheese |
| 1 cup sour cream | |
| 1 8 oz. package of cream cheese | 1 6 oz. package cooked egg noodles |
| 1 medium onion, grated | |

Brown meat. Add sour cream, cream cheese, and grated onion to this mixture. Add cooked egg noodles. Place in large casserole dish and top with grated cheddar cheese. Heat in a moderate oven (350 to 375 degrees until bubbly).

MRS. W. E. GUNN
Out Our Road Club

Chuck Wagon Casserole

3 tablespoons fat	1 pound ground beef
1 cup medium chopped onion	1 cup chopped sweet green bell pepper
1 can (10 oz.) tomato sauce	
Salt and pepper	$\frac{3}{4}$ cup cornmeal
Parmesan cheese	

Saute onion and green pepper in fat; add meat, salt and pepper. Braise in skillet until $\frac{3}{4}$ way done and add 1 can tomato sauce and 1 can water; bring to boil. Add cornmeal and simmer until done. Serve hot, sprinkling with Parmesan cheese just before serving.

MRS. WADE TALLEY
Lawsonville Club

Swedish Meatballs

1 pound ground beef	1 cup rice, uncooked
$\frac{1}{2}$ pound sausage	1 medium onion
1 tablespoon chili powder	1 quart tomato juice
1 egg beaten	Salt and pepper to taste
1 cup milk	

Bring tomato juice to boil. Make the meat and other ingredients into a mixture. Form into small balls and drop into juice. Simmer for about 1 hour. Makes 8 to 10 servings.

MRS. A. A. VAUGHN
Sylvania Club

Meal-in-a-Fry-Pan

1 pound ground beef	2 (1 lb.) cans pork and beans
2 tablespoons shortening	1 teaspoon salt
2 tablespoons chopped onion	$\frac{1}{4}$ teaspoon pepper
1 can whole tomatoes (1 lb.)	1 teaspoon prepared mustard

Brown beef in hot shortening in electric skillet, set at 380°. Stir in onion, tomatoes, beans, and seasonings. Cover, reduce heat to 300°; simmer 30 minutes, stirring occasionally to prevent scorching.

Makes 6 servings.

MRS. CLARENCE FARRAR
Sylvania Club

Western Style Spaghetti

- | | |
|---------------------------------|---------------------------------------|
| $\frac{3}{4}$ cup chopped onion | 2 T. Worcestershire sauce |
| 1 clove garlic, minced | 1 teaspoon salt |
| 1 green pepper, chopped | $\frac{1}{4}$ teaspoon pepper |
| 4 tablespoons oil | $\frac{1}{2}$ cup grated sharp cheese |
| 1 pound ground beef | 1 18 oz. package spaghetti, |
| 1 can tomato sauce | cooked |
| $1\frac{1}{2}$ cups water | |

Brown onions, garlic, and green pepper in oil. Add meat and cook until it loses color. Add sauce, water and seasoning; simmer 30 minutes. Serve on cooked spaghetti topped with cheese. Serves 6 to 8 people.

MRS. A. W. MIDDLETON
Sylvania Club

25 Minute Spaghetti

- | | |
|--|--|
| $\frac{1}{4}$ cup chopped onion | $\frac{1}{2}$ pound uncooked spaghetti |
| $\frac{3}{4}$ pound ground beef | 1 bay leaf |
| $\frac{1}{4}$ cup chopped green pepper | 1 teaspoon tobasco sauce |
| $\frac{1}{2}$ cup diced celery | $\frac{1}{2}$ teaspoon garlic salt |
| 1 46 oz. can tomato juice | Salt and pepper to taste |
| 1 can tomato paste | Parmesan cheese |

Brown onion and beef in small amount of melted shortening in electric sauce pan or fry pan. Add green pepper, celery, tomato paste and spices, bring to boil and add uncooked spaghetti. Cover; simmer for 25 minutes stir once, if necessary to separate spaghetti. Top with parmesan cheese. Makes 6 generous servings.

MRS. CHARLES M. AUMAN
Morning Glory Club

Meat and Rice Casserole

- | | |
|--|----------------------------------|
| $\frac{3}{4}$ pound ground round steak | 1 small bottle of stuffed olives |
| 1 15 oz. can tomato sauce | $\frac{1}{2}$ stick butter |
| 1 medium onion, chopped | 1 small can Parmesan cheese |
| 1 10 oz. can consomme | 1 cup regular rice (uncooked) |

Mix all ingredients together except cheese. Place in tightly covered casserole dish and cook 1 hour in a 325 degrees oven. Remove from oven and sprinkle on Parmesan cheese. Return to oven, uncovered, and cook until cheese is golden brown. This dish should be firm, the consistency of bread pudding. Serve hot with a salad and you have a complete meal.

MRS. HERMAN KERNODLE
Out Our Road Club

Spanish Rice

$\frac{1}{2}$ cup wesson oil	1 pod green pepper
1 medium onion	$1\frac{1}{2}$ pound hamburger
$1\frac{1}{2}$ cups rice	1 can tomato sauce

Put the green pepper and onion in a pan and cook until done. Then place the hamburger in, in small amounts and let it brown. Add a cup of hot water and mix the rice in and let it cook, then add the tomato sauce, a dash of salt and a dash of pepper.

MRS. C. G. MABE
Holly-Huntsville Club

Rice and Beef Porcupines

1 pound ground beef	$\frac{1}{2}$ cup raw rice (washed)
1 tablespoon salt	$\frac{1}{4}$ tablespoon pepper
3 tablespoons chopped onions	2 cups tomato sauce
$\frac{1}{4}$ tablespoon poultry seasoning	1 cup water

Mix beef, rice, onion, salt, pepper and poultry seasoning. Roll into balls, brown on all sides in frying pan. Drain fat off. Add 2 cups tomato sauce and 1 cup water. Cover and let simmer 45 to 50 min.

MRS. J. W. BONDURANT
Out Our Road Club

Skillet Macaroni and Beef

$1\frac{1}{2}$ pounds ground beef	1 cup water
$\frac{1}{2}$ pound uncooked elbow macaroni (2 cups)	1 teaspoon salt
$\frac{1}{2}$ cup chopped green pepper	$\frac{1}{4}$ teaspoon black pepper
$\frac{1}{2}$ cup minced onion	1 to $1\frac{1}{2}$ T. Worcestershire sauce
2 (8 oz.) cans tomato sauce	Vegetable oil if needed (1 or 2 tablespoons)

Cook beef alone in skillet until it loses its redness. Remove from skillet and cook onions, macaroni and green pepper in meat fat until macaroni is yellow. If meat fat is not sufficient to prevent sticking, add 1 or 2 tablespoons of oil. Return meat to skillet along with tomato sauce, water, salt, pepper and Worcestershire sauce. Cover and simmer 25 minutes or until macaroni is cooked the amount you desire.

MRS. GWEN PERKINS
Williamsburg Home Demonstration Club

MRS. J. D. BAYNES
Bason Club

Texas Hash

- | | |
|-------------------|--------------------------|
| 3 tablespoons fat | 1 cup uncooked rice |
| 3 onions | 1 teaspoon chilli powder |
| 1 green pepper | 2 teaspoons salt |
| 1 lb. ground beef | 1/8 teaspoon pepper |
| 2 cups tomatoes | |

Cook onions and peppers in fat. Add beef and cook until meat falls apart. Stir in tomatoes, rice, chilli powder, salt and pepper. Put in greased casserole. Bake 1 hour at 350°. Remove cover last 15 minutes.

MRS. T. T. FRAZIER
Morning Glory Club

Marzetti

- | | |
|-------------------------------------|-----------------------------|
| 2 tablespoons onion, chopped | 1 package noodles |
| 1 sweet pepper, chopped | 1 cup tomato sauce or 1 can |
| 1½ pound hamburger | tomato soup |
| 1 small can mushrooms
(optional) | Salt and pepper to taste |

Cook noodles in boiling salt water for 10 minutes. Brown ground beef, onion and green pepper, seasoned with salt and pepper. Arrange noodles and meat mixture in alternate layers in oiled baking dish. Pour tomato sauce or soup over the top and bake in moderate oven for about 40 minutes. (When thru baking, while still hot, may be sprinkled on top with grated cheese.)

MRS. JOSIAH OPEL, Berry Club

Raisin Sauce for Ham

Simmer 1 cup raisins in 2 cups water 15 minutes. Make paste of:

- | | |
|---------------------------|--------------------------|
| 2 tablespoons corn starch | 2 tablespoons sugar |
| 1/8 teaspoon salt | 2 tablespoons cold water |

Add to raisins. Heat until thick. Remove from heat. Add 1 tablespoon butter or margarine, 2 tablespoons lemon juice. Mix well. A most delicious sauce served on ham, ham loaf or pork roast.

MRS. W. H. HILL
Greenrock Home Demonstration Club

Barbecue Sauce for Grilled Pork Chops

- | | |
|---------------------------|------------------------------|
| Juice of 1 lemon | 3 tablespoons barbecue sauce |
| 1 T. Worcestershire sauce | ½ teaspoon sugar |
| 1 tablespoon A-1 sauce | |

Marinate chops in sauce 1 hour before cooking over charcoal.

MRS. C. H. SIMPSON, JR.
Twilight Home Demonstration Club

My Favorite Barbecue Sauce

- | | |
|------------------------------------|-----------------------------------|
| 1 cup water | $\frac{1}{4}$ cup brown sugar |
| 3 tablespoons vinegar | $\frac{1}{2}$ cup tomato catsup |
| 1 T. Worcestershire sauce | $\frac{1}{2}$ teaspoon salt |
| $\frac{1}{4}$ teaspoon celery salt | $\frac{1}{4}$ teaspoon onion salt |
| $\frac{1}{8}$ teaspoon pepper | |

Combine all ingredients and bring to boil. Reduce heat and simmer for 15 minutes.

MRS. REUBEN FRENCH
Bethlehem Club

Barbecue Sauce for Chicken

- | | |
|---------------------------|---|
| 1 medium onion | $\frac{1}{2}$ tablespoon prepared mustard |
| 2 tablespoons butter | 3 T. Worcestershire sauce |
| 2 tablespoons vinegar | $\frac{1}{2}$ cup water |
| 2 tablespoons brown sugar | Pinch salt |
| 4 tablespoons lemon juice | Cayenne pepper to taste |
| 1 cup tomato catsup | |

Brown onion in butter. Add remaining ingredients and simmer 3 minutes.

This sauce is very good to barbecue chicken.

MRS. G. W. JARRELL
Bethlehem Club

Oven Barbecued Chicken

- | | |
|---|------------------------------------|
| Combine: | 2 t. Worcestershire Sauce |
| $\frac{1}{2}$ teaspoon each of pepper, salt and paprika | $\frac{1}{2}$ cup mild vinegar |
| 1 teaspoon dry mustard | $\frac{1}{4}$ cup oil |
| 1 teaspoon chopped onion | $\frac{1}{2}$ cup tomato juice or |
| 2 tablespoons brown sugar | $\frac{1}{2}$ cup catsup and water |
| | $\frac{1}{2}$ teaspoon hot sauce |

Place young chicken cut in pieces in shallow pan. Cover with sauce. Place in 350 degrees oven and bake. Cook in all $1\frac{1}{2}$ hours, turning every half hour.

MRS. J. W. MORICLE
Bethany Club

KING & LEE ESSO SERVICE

Phone 349-3377

303 S. Scales St.

Reidsville, N. C.

Phone 349-3048

1032 S. Scales

Reidsville, N. C.

Oven Fried Chicken

- | | |
|------------------------------------|---|
| 1 fryer (2 to 3 pounds) | $\frac{1}{4}$ t. pepper, mixed together |
| $\frac{1}{2}$ cup melted margarine | 2 cups crushed Rice Crispies |
| 1 teaspoon salt | |

Preheat oven 350 degrees. Prepare each piece of chicken clean and dry. Dip each piece in melted margarine until well covered, then dredge on all sides in rice crispies. Lay single layers, uncrowded, skin side up in shallow baking pan (lined with aluminum foil). Bake one hour. Serve while hot. Not good cold.

MRS. J. T. DANIELS

Pressed Chicken

- | | |
|---|--|
| 5 pound hen, boiled and diced
(4 cups) | 1 cup slivered almonds (or
pecans) |
| 2 cups diced celery | 2 envelopes Knox unflavored
gelatin |
| 4 hard boiled eggs, chopped | 1 pint mayonnaise |
| 2 T. hot chow chow (India
relish) | 1 pint hot chicken broth |
| 1 No. 1 can tiny green peas | |

Dissolve gelatin in chicken broth, add mayonnaise to other ingredients. Season to taste. Grated onion adds to flavor, also tabasco sauce.

Let congeal, cut in squares and serve on lettuce.

MRS. ARCH HOOPER
Apple—Clark Club

Chicken Casserole

- | | |
|--|-------------------------|
| 3 cups cooked diced chicken | 1 green pepper, chopped |
| 1 can cream mushroom soup | 1 cup celery, chopped |
| $\frac{3}{4}$ pkg. prepared bread crumbs | 1 cup chicken stock |
| $1\frac{1}{2}$ tablespoons minced onion | |

Mix bread crumbs (save a few for garnish), celery, onion, pepper and chicken stock. Alternate layers of chicken and bread crumb mixture. Pour mushroom soup over top. Sprinkle with remaining bread crumbs. Bake in 350 degrees oven one hour.

MRS. NEAL PAYNE
Intelligence Club

Hot Chicken Salad

2 cups boiled chopped chicken 1 can cream of chicken soup
 3 hard boiled eggs (undiluted)
 1 cup chopped celery $\frac{1}{2}$ cup sliced water chestnuts
 $\frac{1}{2}$ cup mayonaise (or pickle)
 1 tablespoon lemon juice Salt and pepper to taste

Mix casserole and top with crushed potato chips. Cook in oven 400 degrees, 20 minutes or until it bubbles. Serves 6 to 8.

MRS. ANNIE WEBB
 Bason Club

MRS. A. L. DUNCAN
 Westwood Club

Chicken and Dressing Casserole

Cook one large cricken and set aside (dice 3 - 4 cups). Brown 1 cup dry bread crumbs in butter and set aside. Cook $\frac{3}{4}$ cup celery, $\frac{1}{2}$ cup chopped onion, $\frac{1}{2}$ cup butter in large fry pan for about 5 minutes. Add 6 cups of dry bread cut in small pieces to the vegetables and toss with fork. Add 1 teaspoon salt, pepper and poultry seasoning to this mixture. Turn into greased $2\frac{1}{2}$ quart baking dish. Cover with half of the chicken sauce then with diced chicken, pour remaining chicken sauce over top. Sprinkle top with bread. Bake in oven 350 degrees for 25 minutes.

CHICKEN SAUCE

Melt 1 cup chicken fat or butter in large sauce pan. Add 1 cup flour, 4 cups chicken broth and 1 cup milk. Stir constantly. Blend a little of the mixture into 4 beaten eggs and add to hot mixture. Cook 3 to 4 minutes

MRS. RUSSELL DRAPER
 Sunshine Club

Chicken and Macaroni

1 c. cooked chicken with bones $\frac{1}{2}$ teaspoon salt
 removed 2 tablespoons butter
 $2\frac{1}{2}$ cups broth Dash black pepper
 1 cup elbow macaroni

Put chicken and broth in pot together. Bring to a boil. Add macaroni and butter. Cook slow until macaroni is tender.

MRS. J. O. SCOTT
 Happy Home Club

Dressing for 10 lb. Turkey

½ cup chopped onion	1 small can water chestnuts
2 cups celery	sliced including liquid
½ stick margarine or butter	4 eggs beaten
8 cups finely cubed or crumbled	2 cups broth or part water
toasted bread crumbs	2 or 2½ sticks melted butter or
2 c. finely crumbled corn bread	margarine - depending on
Salt and pepper to taste	fatness of bird
2 tablespoons powdered sage	

Cook first 3 ingredients together for ten minutes. Mix well all dry ingredients in large bowl. Add celery-onion mixture, chestnuts, beaten eggs, broth and melted butter to thoroughly moisten dry mixture.

If desired stuff bird lightly with part of dressing or cook it all in flat pans until golden brown. 375 degrees oven.

MRS. CHARLES J. ROBERTS
Out Our Road Club

Chicken – Spaghetti

1 large chicken (4-5 lbs.)	4 large green peppers
4 large onions	2 cups chopped celery

Boil above ingredients together until chicken is tender. Remove bones and chop meat as for salad. Keep 3 pints of stock after chicken is finished cooking. Boil 1, 10 oz. package of spaghetti in 1 quart of stock, adding a little salt. When spaghetti is tender, add 1 large can of mushrooms, 1 large can pimento and chopped chicken. Mix in 1 pound grated American cheese. Let stand 2 - 4 hours. When making for freezer, let stand only until cold. Before serving, place in oven and heat thoroughly. Add 1 can cream of chicken soup and 1 can cream of celery soup. Do not stir mixture too much.

MRS. O. B. ROBERTS, JR.
Wentworth Road Home Demonstration Club

Chow Mein

Mix 1 medium chopped onion and one clove of garlic. Add 1 cup cooked rice and cover to keep hot. Mix 1 medium chopped onion and 1 cup drained bean sprouts. Heat until hot through. Mix 2 cups chopped cooked chicken or pork with rice mixture. Put half of the rice mixture on a large platter. Put 1½ cups diced celery on top of this. Put remainder of rice mixture and top with bean sprouts and dried noodles.

MRS. T. T. FRAZIER
Morning Glory Club

Chicken Meat Pie

Place in greased casserole: 1 cup cooked carrots
2 cups cooked meat (chicken, 1 cup cooked green peas
 beef or turkey) Diced onion if desired
1 cup cooked cubed potatoes 1 teaspoon salt

Blend 2 tablespoons flour with 1 cup gravy.

Heat and top with small circle of biscuit dough. Bake in hot oven 450 degrees for 15 to 20 minutes.

MRS. EDMOND DRAPER
Sunshine Club

Three-Way Casserole With Milk

TUNA TOUCHDOWN

1 can (1¼ cups) condensed cream of mushroom soup
1 cup (7 ounce can) drained flaked tuna
½ cup milk
1¼ cups crushed potato chip
1 cup unsalted cooked green peas, drained
Decorate with olives

SAUCY SALMON

1 can (1¼ cups) condensed cream of celery soup
1 cup (8 ounce can) drained flaked salmon (or tuna)
½ cup milk
1¼ cups crushed potato chips
1 cup unsalted cooked green peas, drained
Decorate with eggs

CHICK 'N' CHIPS

1 can (1¼ cups) condensed cream of chicken soup
1 cup cubed cooked chicken or (5 ounce can boned chicken)
½ cup milk
1¼ cups crushed potato chips
1 cup unsalted cooked green peas, drained
Decorate with pimento
1. Preheat oven (375 degrees)
2. Empty soup into a one quart casserole
3. Add milk and mix thoroughly
4. Add tuna (or salmon, or chicken), 1 cup potato chips, and peas to soup; stir well
5. Sprinkle top with remaining ¼ cup potato chips
6. Bake for 25 minutes or until heated through

JACKIE FITZGERALD
Home Economics Extension Agent

Chicken Noodles Casserole

1 package (5 ounces or 3½ cups) medium cooked noodles	2/3 cup evaporated milk
2 cups diced cooked chicken	1½ cups shredded cheese
1 cup chopped celery	¼ cup chopped pimento
1 can condensed chicken soup	1 teaspoon salt
	Buttered bread crumbs

Place the well drained, cooked noodles in a 2 quart casserole. Top with chicken and celery. Mix and heat together while stirring the chicken soup, milk, cheese, pimento and salt. Pour it over the chicken noodles, then top with buttered bread crumbs. Bake uncovered in 400 degrees oven for about 20 minutes or until bubbly hot and bread crumbs browned.

Note: 2 cups of medium white sauce can be substituted for the condensed soup and evaporated milk. To make: use 1 cup white sauce mix and 2 cups chicken broth. Cook noodles in chicken broth to give extra flavor, then use same broth for making white sauce.

MISS NANCY CARTER
Mayo-Mount Club

MRS. ODELL CARTER
Mayo-Mount Club

Turkey-Almond Rice

2/3 cup rice	2 cups milk
1¼ cups broth from giblets	Black pepper to taste
2 teaspoons salt	¼ cup pimento
1 T. finely chopped onion	2 tablespoons parsley
¼ cup finely chopped celery	1½ cups diced cooked turkey
4 tablespoons butter	½ cup chopped or ready diced almonds
4 tablespoons flour	

Add rice to broth (or water plus a chicken bouillon cube), and 1 teaspoon salt. Bring to a boil, cover, and cook slowly for 20 minutes. Meanwhile, prepare the sauce. Cook onion and celery slowly in butter for 5 minutes. Blend in flour. Add milk, pepper, and remaining salt, and cook and stir until thickened. Blend in pimento, parsley and turkey. Arrange layers of rice, sauce, and almonds in a 1½ quart baking dish, and top with almonds. Bake in a quick moderate oven (375 degrees) for about 30 minutes. Makes 4 to 5 servings.

MRS. ARNOLD COOK
Out Our Road Club

Deviled Crab

- | | |
|--|-----------------------------|
| 2 cups fresh or canned crab meat | 4 tablespoons butter |
| 2 tablespoons flour | 2 teaspoons lemon juice |
| 1 tablespoon chopped parsley
(if desired) | 1 teaspoon horseradish |
| 3 t. Worcestershire Sauce | 1 teaspoon salt |
| 1 teaspoon prepared mustard | 1 cup milk |
| 2 hard boiled eggs, chopped fine | ½ cup buttered bread crumbs |

Melt butter in sauce pan, add flour and stir well until smooth. Add milk, parsley, lemon juice, mustard, Worcestershire Sauce, horseradish and salt. When smooth add crab meat and chopped eggs. Put in shells or casserole and sprinkle with buttered crumbs. Bake in 400 degree oven for 10 minutes. Serves 6.

MRS. C. H. DALTON, JR.
Holly-Huntsville Club

Crab Cakes

- | | |
|-----------------------------|-----------------------------|
| 1 pound crab meat | 1 teaspoon prepared mustard |
| 1 egg | 1 teaspoon chopped parsley |
| 1 tablespoon mayonnaise | Salt and pepper |
| 2 tablespoons flour (plain) | 1 t. Worcestershire Sauce |

Mix all together and drop from teaspoon in hot fat. A little onion added and chili improves taste if desired.

MRS. LOLA Y. IRVIN
Belmont Home Demonstration Club

Avocado Ring With Crabmeat Dressing

- | | |
|--------------------------------|--------------------|
| 4 boxes lemon flavored gelatin | ¼ teaspoon tobasco |
| 4 cups hot water | 5 ripe avocados |
| 2½ cups cold water | 1 cup sour cream |
| 1 teaspoon salt | ¾ cup mayonnaise |
| ¼ cup lemon juice | Crabmeat dressing |

Dissolve gelatin in hot water. Add cold water, salt, lemon juice and tobasco. When cold, sieve 4 avocados and add to gelatin with mayonnaise and sour cream. Beat with rotary beater to blend well. Pour into 3 quart ring mold and chill overnight. Unmold on salad greens and garnish with slices of remaining avocado. Serve with the following Crabmeat Dressing:

Combine 1½ cups mayonnaise with 2/3 cups milk, 1 tablespoon lemon juice and ½ teaspoon paprika. Beat to blend. Add 1 package (6 oz.) thawed frozen crabmeat. Top with chopped parsley. Serves about 12.

MRS. GEORGE TRENT
Morning Glory Club

Lobster Casserole

Lobster tails (cooked)	1 T. horseradish (moist kind)
1½ cups medium white sauce (use cream and butter)	1 teaspoon grated onion or dash of garlic powder
½ cup sherry wine	1 t. Worcestershire sauce
½ teaspoon dry mustard	1 tablespoon chili sauce
½ teaspoon black pepper	Salt to taste
Dash of Cayenne pepper	

Place lobster chunks in casserole dish. Mix all other ingredients in white sauce. Pour over lobster. Sprinkle with parmesan cheese. Bake in oven until it bubbles 350 degrees. For variety-Sauteed mushrooms or diced pre-cooked green peppers.

MRS. GEORGE TRENT
Morning Glory Club

Tuna Casserole

2 cup cooked macaroni	1 can mushroom soup
1 can tuna fish	1 cup potato chips, crushed
½ cup milk	

Combine tuna and macaroni. Blend milk and mushroom soup and pour over tuna and macaroni. Salt and pepper to taste and place in a baking dish. Sprinkle top of mixture with crushed potato chips and bake in a 350 degrees oven for about 25 minutes.

MRS. C. A. SMITH
Out Our Road Club

Tuna Fish Casserole

2 cans mushroom soup	1 stick butter
3 cans milk (fresh milk)	1 package egg noodles (medium size)
1 family size can tuna fish	
8 slices cheese	

Cook noodles in salt water then drain. Mix other ingredients and heat. Pour in noodles and mix well. Pour in a baking dish or pan. Grate sharp cheese over the top. Bake in oven at 450° 30 or 40 min.

MRS. T. B. AUSTIN
Happy Home

Compliments Of

HOWARDS RESTAURANT

Phone 342-2204

By Pass 29

Reidsville, N. C.

Tuna Roll-Ups

- | | |
|-----------------------|-------|
| 1 (6 oz.) can tuna | 1 egg |
| ½ cup celery, chopped | |

Mix: Roll out pastry, cut into 4 squares, spread tuna mixture on squares, and roll up. Bake at 400 degrees 15 to 20 minutes.

Serve with following: Heat 1 can (10½ oz.) condensed cream of mushroom, or chicken soup, as directed on can.

MARGARET B. MOORE
Intelligence Club

Salmon Rarebit Pie

- | | |
|--|------------------------|
| 1 can (lb.) salmon (drained and flaked) | 1 cup grated cheese |
| | ½ cup milk |
| 1 cup cooked peas (drained) | 2 teaspoons mayonnaise |
| 2 tablespoons finely chopped green peppers | 1/3 cup milk |
| | 1 cup Bisquick |

Heat oven to 450 degrees. Mix salmon, peas, and green peppers. Place in greased baking dish. Blend cheese and milk pouring over salmon. Add mayonnaise and milk to Bisquick mixing with fork. Drop dough by spoonfuls on salmon mixture, Bake 10 to 15 minutes.

MRS. O. B. ROBERTS, JR.
Wentworth Road Home Demonstration Club

Salmon Souffle

- | | |
|--------------------|--------------------------|
| 1 large can salmon | 2 tablespoons butter |
| ½ cup bread crumbs | 1 tablespoon lemon juice |
| 2 eggs | Salt and pepper to taste |
| ½ cup milk | |

Melt butter in the milk. Beat egg yolks, add to salmon, and bread crumbs; stir in lemon juice, and hot milk. Beat egg whites and fold in. Pour into 1½ quart casserole and bake 45 minutes in medium oven.

Serve with sauce made of 1 can mushroom soup diluted with ½ cup of milk.

MRS. J. E. GARRETT
Apple-Clark Club

Quick Salmon Cakes

- | | |
|----------------------|----------------------------|
| 1 (1 lb.) can salmon | 1/8 teaspoon pepper |
| 2 eggs | 2 tablespoons flour |
| 2 cups corn flakes | 3 tablespoons minced onion |
| 1 teaspoon salt | 1/4 cup milk |

Drain salmon, remove skin and bones. Combine with remaining ingredients. Mix thoroughly. Shape into 12 flat cakes. Pan fry in small amount of heated shortening until lightly browned on both sides. Yield: 6 servings.

MRS. BOBBY JOYCE
Mayo - Mount Club

Salmon Croquettes

Prepare cream sauce: 1 tablespoon butter, 1 tablespoon flour, 1/2 cup milk. Add salt, pepper, lemon juice, 1/2 teaspoon Worcestershire sauce, celery salt, onion salt or 2 teaspoons onion. Remove from heat and beat in 1 egg. Stir 1 minute longer over heat. Add 1 can salmon and mix well. Place in refrigerator for at least 2 hours. Shape into patties and roll in cracker meal or corn meal. Fry in deep fat.

MRS. ELTON H. TRENT, JR.
Morning Glory Club

Shrimp Stuffed Green Peppers

- | | |
|------------------------------------|---------------------------------|
| 6 green peppers | 1 (8 oz.) can tomato sauce |
| 1/4 c. butter or margarine, melted | 1 teaspoon Worcestershire sauce |
| 2 cups finely rolled crackers | 1/4 teaspoon salt |
| 2 1/2 cups grated cheddar cheese | 1/4 teaspoon oregano |
| 1/2 lb. shrimp, cooked and cleaned | |

Parboil peppers in salted water 5 minutes. Drain dry on paper towels. Combine melted butter or margarine and cracker crumbs. Place in layers the crumbs, grated cheese and shrimp in peppers, topping with cheese and shrimp. Combine tomato sauce with seasonings. Pour about 1/4 cup sauce in bottom of shallow baking dish. Place peppers in dish and bake in moderate oven (350 degrees) for 30 min. Spoon remaining sauce over peppers. Makes 6 servings.

MRS. DONALD MYERS
Morning Glory Club

Spiced Shrimp

3 lbs. uncooked shrimp	1 teaspoon thyme
4 cups water	1 teaspoon salt
2 cups vinegar	$\frac{1}{2}$ teaspoon sugar
2 teaspoons caraway seed	Dash of red pepper
1 teaspoon celery seed	1 teaspoon allspice
2 bay leaves	

Bring water and vinegar to boil; then put in rest of ingredients; when mixture starts to boil place shrimp in mixture and cook for 15 minutes or until tender. Peel shrimp, de-vein and serve with saltines and sauce. Will serve 4 or 6 people.

SHRIMP SAUCE

6 teaspoons mayonnaise	$\frac{1}{4}$ teaspoon tabasco sauce
3 teaspoons tomato catsup	1 $\frac{1}{2}$ teaspoons sugar
1 $\frac{1}{2}$ teaspoons onion juice	Horseradish to taste
$\frac{1}{4}$ teaspoon Worcestershire sauce	Dash of cayenne pepper

Stir all ingredients to smoothness with wooden spoon.

Original recipe of Mrs. Margaret W. Searce

MRS. W. B. SCEARCE
Berry Club

FOR THE FINEST IN IRIS AND DAYLILLIES VISIT

MRS. FANNIE STADLER

Burlington Road (Highway 87)

Reidsville, N. C.

ROCKINGHAM F C X SERVICE

FEED

SEED

FERTILIZER

REIDSVILLE, NORTH CAROLINA

Compliments Of

PARK AND SHOP, INC.

MAYODAN, NORTH CAROLINA

Compliments Of

MATKINS MEAT PROCESSING, INC.

Phone JU 4-8247

Route 1, (Highway 87)

Gibsonville, N. C.

Vegetables



Notes

Marinated Asparagus

- | | |
|---|---------------------------------|
| $\frac{1}{4}$ cup vinegar | 1 pkg. onion salad dressing mix |
| 2 tablespoons water | 2 jars asparagus - drained, but |
| $\frac{2}{3}$ cup salad oil | leave in jar. |
| 1 pkg. exotic herbs, salad dressing mix | |

Combine all ingredients for dressing in a jar, shake well, pour dressing over drained asparagus in jar, replace tops. Keep in refrigerator 24 hours or more. Serve as vegetable, a salad, or on Relish tray.

MRS. E. S. POWELL
Home Economist

Asparagus Casserole

- | | |
|---|--------------------------------|
| 1 large can (or 2 small cans) asparagus - drain one can | 4 tablespoons butter |
| 4 hard boiled eggs | 2 cans condensed mushroom soup |
| 1 finely cut pimento | 1 cup crushed ritz crackers |

Place layer of asparagus in bottom of buttered casserole dish. Add sliced eggs, pimento, mushroom soup and sprinkle with cracker crumbs. Dot with butter. Bake in moderate oven until brown.

MRS. LOIS B. KNIGHT
Glencoe Club

Asparagus Casserole

- | | |
|---|-------------------------------|
| 1 cup cracker crumbs | $\frac{1}{4}$ cup butter |
| 3 eggs, beaten slightly | 1 cup sweet milk |
| 1 cup cheese, grated or cut in small pieces | $\frac{1}{8}$ teaspoon pepper |
| 1 can asparagus tips | $\frac{1}{2}$ teaspoon salt |

Mix all ingredients except the butter and $\frac{1}{3}$ cup cracker crumbs. Pour into buttered casserole and place remaining cracker crumbs and butter on top and bake in moderate oven until done.

MRS. CHARLES TURNER
Apple-Clark Home Demonstration Club

Compliments Of

FARRIS DEPARTMENT STORE

Phone 548-2483

109 S. Second Ave.

Mayodan, N. C.

Asparagus Casserole

- | | |
|-----------------------|--------------------------------------|
| 1 large can asparagus | $\frac{1}{2}$ cup almonds (optional) |
| 4 hard cooked eggs | 2 cups grated cheese |

WHITE SAUCE

- | | |
|----------------------------------|-------------------------|
| 2 cups milk and asparagus liquid | 3 tablespoons flour |
| | 2 tablespoons margarine |

Place in casserole and bake in oven 350° for 20 minutes

Green Beans With Celery

Add 1 cup boiled diced celery to 1 quart beans, add salt, pepper, bacon fat to taste. Add dash of nutmeg, cloves or rosemary, if you wish.

Home Economics Agent

Marinated Green Beans

- | | |
|---------------------------------------|--|
| 2 (No. 202) cans of whole green beans | 2 teaspoons salt |
| 2 tablespoons wesson oil | $\frac{1}{4}$ to $\frac{1}{2}$ teaspoon black pepper |
| 2/3 to $\frac{3}{4}$ cups sugar | Thin sliced onion rings |
| $\frac{1}{4}$ cup vinegar | Garlic salt |

Drain liquid off beans, rinse with cold water. Mix oil, vinegar, sugar, salt and black pepper together. Place layers of beans in casserole dish with layers of onion rings, sprinkle with garlic salt, add vinegar and oil mixture. Place in refrigerator for 24 hours.

MRS. C. H. SIMPSON, JR.
Twilight Home Demonstration Club

Sue White's Famous Bean Casserole

- | | |
|---------------------------------|--|
| 2 cups French Style green beans | 1 can mushrooms (optional) |
| 1 can bean sprouts (drain both) | $\frac{1}{2}$ cup cut Almonds (optional) |
| 1 large onion | $\frac{1}{4}$ teaspoon salt |
| 1 stick margarine | 6 slices American Cheese |
| 1 can mushroom soup | 1 can onion rings |

Chop onion fine. Cook in margarine until tender. Mix with the above ingredients. Put in casserole, put cheese on top, cook in oven 300-350 degrees until it is bubbling hot. Just before serving, put onion rings on top and heat.

Home Agent

Baked Snapbeans

- | | |
|----------------------------|----------------------|
| 1 quart snapbeans (cooked) | 1 cup cracker crumbs |
| 1 can mushroom soup | 2 medium size onions |
| 1 cup grated cheese | 3 strips bacon |

Fry thin slice of onion in small amount of butter. Make 2 or 3 layers of snapbeans in baking dish using cheese, onion and mushroom soup between layers. Add bacon to top layer. Dash with butter. Bake in 375 degree oven for 45 to 60 minutes.

MRS. BRUCE H. TURNER
Apple-Clark Home Demonstration Club

Hawaiian Beans

- | | |
|----------------------------|--------------------------------|
| ¼ cup chopped onion | ½ cup drained pineapple chunks |
| 1 tablespoon margarine | 1 teaspoon prepared mustard |
| 1 large can pork and beans | |

Brown chopped onions in butter. Combine all ingredients. Place in casserole and bake in 350 degree oven for 30 minutes.

SALLIE BELL MOORE
Bethlehem Club

Baked Beans

- | | |
|--------------------------------------|----------------------------|
| 1 lb. navy or great northern beans | ½ teaspoon dry mustard |
| 1 teaspoon salt | ¼ teaspoon ground cloves |
| 1 cup firmly packed dark brown sugar | 2 tablespoons minced onion |
| | 5 ounces fat salt pork |

Soak beans overnight in water, simmer over low heat one hour. Mix salt, sugar, dry mustard, cloves and onion and stir into beans. Add boiling water to bring liquid to surface. Cover and bake in slow oven at 300 degrees for 6-7 hours. Keep beans moist by adding boiling water as necessary during last hour.

MRS. DAVID O'BRYANT
Twilight Home Demonstration Club

Lima Bean Casserole

Pour into buttered baking dish 1 pint cooked limas, 1 pint canned tomatoes, 1 cup diced left over ham or luncheon meat, ½ teaspoon salt, 1 teaspoon sugar, dash pepper, cover with bread crumbs. Pour 4 tablespoons melted butter over the top. Bake 20-30 minutes at 350 degrees.

ISABELLE BUCKLEY
Home Economic Extension Agent

Harvard Beets

MIX:

3 tablespoons sugar

2 tablespoons corn starch

ADD:

3 tablespoons vinegar

2 tablespoons butter

 $\frac{3}{4}$ cup of the beet liquid

2 cups small whole or cut beets

Cook over low heat until thickened. Stir often.

MRS. HARVEY SIMPSON
Morning Glory Club

Broccoli Casserole

2 pkgs. of frozen broccoli spears

1 can (10½ oz.) creamed mushroom soup

1 can (10½ oz.) cream of chicken soup

1½ cups toasted bread crumbs

8 small onions

4 ounces grated cheese

Combine in layers in casserole, broccoli spears, soup, onions and bread crumbs. Bake in preheated 350° oven for 30 minutes. Cover with grated cheese and return to oven and brown.

IRENE MONEY
Mayodan Coca-Cola Bottling Company

Sweet and Sour Red Cabbage

1 quart red cabbage, or white

4 tablespoons brown sugar

2 sour apples

2 tablespoons vinegar

2 tablespoons fat

Salt and pepper

Boiling water

2 tablespoons flour

Shred cabbage fine, add salt and pepper to taste; add apples cut in slices. Heat the fat in a spider (frying pan), add cabbage and apples. Pour over boiling water and let cook until tender; sprinkle over the flour, add sugar and vinegar. Cook a little longer and serve hot with potato dumplings.

MRS. KELSIE WELLS
Bason Club

Five-Minute Cabbage

1½ quarts shredded cabbage 3 tablespoons flour
3 tablespoons butter or other fat Salt and pepper
1½ cups milk

Heat milk and cook cabbage in it for 2 minutes. Add the blended flour and fat and the seasoning. Cook rapidly 3 or 4 minutes and stir constantly. The cabbage retains its crispness and is delicate in flavor and color.

MRS. J. V. MOORE
Monroeton Home Demonstration Club

Cauliflower With Cheese Sauce

Wash and cook cauliflower in water, sprinkle in a little salt and cook until tender. Break into sections and put on dish then pour cheese sauce over cauliflower.

CHEESE SAUCE

2 tablespoons margarine ¼ teaspoon salt
3 tablespoons flour ½ cup grated cheese
1 cup milk

Combine margarine, flour and salt in top of double boiler. Mix well. Add milk gradually then add cheese and stir until cheese melts and sauce thickens.

MRS. FANNIE McCOLLUM
Bason Club

Corn Fritters

This is a good way to use left-over corn on the cob.

1-1/3 cups sifted enriched flour 2/3 cup milk
1½ teaspoons baking powder 1 well-beaten egg
¾ teaspoon salt 1½ c. drained whole kernel corn
Black pepper if desired

Sift together flour, baking powder, and salt. Blend milk and eggs; add gradually to dry ingredients. Stir in corn. Drop from tablespoon into deep, hot fat (365°). Fry 2 to 5 minutes. Drain on paper towels.

MRS. PAT MITCHELL
Williamsburg Home Demonstration Club

Compliments Of

T. P. VAN NOPPEN INSURANCE AGENCY

Phone 548-2725

Madison Professional Building

Madison, N. C.

Corn Custard

- | | |
|----------------------|--------------------------------|
| 2 cups corn | ½ cup crackers or bread crumbs |
| 1½ cups milk | 2 eggs |
| 3 tablespoons butter | 2 tablespoons corn starch |
| 2 teaspoons sugar | Salt and pepper |

Mix all together and pour into buttered pan. Cook for 15 minutes at 15 pounds pressure.

MRS. R. P. WAYNICK
Twilight Home Demonstration Club

Corn Pudding

1 pint of corn, ½ teaspoon salt, 2 tablespoons sugar, 2 tablespoons flour, pinch of pepper, 1 cup milk, 2 beaten egg yolks and fold in 2 beaten egg whites. Pour in greased baking dish, dot with 2 tablespoons butter. Bake about 20 minutes 350° or until set in center.

MRS. R. R. BUCKLEY

Scalloped Corn

- | | |
|--------------------------------------|--------------------------|
| 2 cups cooked whole kernel corn | Dash black pepper |
| 1 can (1¼ cups) cream of celery soup | 1 cup crushed saltines |
| 1 tablespoon minced onion | 2 T. butter or margarine |

In a buttered 1½ quart casserole, arrange layers of corn, soup, onion, pepper and saltines, dot with butter. Bake in hot oven (400°) about 25 minutes.

MRS. FRANK C. LAUTEN
Dan Valley Club

Corn Casserole

- | | |
|--------------------|-----------------------------|
| 12 ears sweet corn | 1 teaspoon salt |
| 1 egg | 2 tablespoons melted butter |
| 2 teaspoons sugar | |

Use corn immediately after gathering. Remove husks, silks and wash in very cold water. Using a sharp pointed knife, slice row of grain lengthwise and scrape pulp from corn. (Do not cut grains from cob). Beat egg yolk and mix with sugar, salt and butter. Add to corn pulp. Beat egg white very stiff and fold into mixture. Bake in casserole 30 minutes at 350 degrees.

MRS. RUSSELL FULCHER
Mayo - Mount Club

Corn On A Grill

Soak corn with shucks on in water for 10 minutes. Drain and place on grill over hot coals. Roast on all sides. Corn will be done in about 10 minutes. When ready to serve, remove shucks and serve with plenty of butter.

MRS. PATT WILLIAMS
Mayo-Mount Club

Corn Casserole

1 No. 2 can or 2½ cups whole kernel or cream style corn	½ small onion, chopped
½ to ¾ cup milk	2 T. green pepper, chopped
1 c. dry bread or cracker crumbs (10 single crackers)	1 T. pimento, chopped
	2 T. butter
	Salt and pepper to taste

Combine whole kernel corn and ¾ cup milk or cream style corn and ½ cup milk. Add crumbs, onion, peppers and seasonings. Pour into greased casserole; dot with butter. Bake in a moderate oven (350 degrees) 30 minutes. Serves six. (This casserole may be prepared the night before and refrigerated).

MRS. EARL McCOLLUM
Intelligence Club

Eggplant En Casserole

1 medium size eggplant	½ cup flour
1 onion, finely minced	2 eggs
½ pound ground chuck	½ No. 2 can tomatoes or tomato sauce
1 clove garlic (if like)	Seasonings
1 cup cracker crumbs	

Peel, if you like. Then put eggplant through the coarse knife of of food chopper. Braise onion and meat in oil or grease for about 15 minutes. Add garlic. Mix with eggplant, crumbs, eggs, flour and half of tomato sauce. It will be quite liquid. Season well, place in baking dish and pour balance of tomato sauce over the top. Bake 350° for 45 minutes.

MRS. NATHAN DUKE
Green Rock Club

Y & W FARM CENTER

FARM and GARDEN SUPPLIES

Phone 548-9017

Madison, N. C.

Scalloped Eggplant

- | | |
|--------------------------|-----------------------------|
| 1 large eggplant | 1 can mushroom soup |
| 1 small chopped onion | 1 egg beaten |
| 2 T. butter or margarine | 1/3 cup bread crumbs |
| 1 teaspoon sugar | 3 tablespoons grated cheese |

Peel and slice eggplant and soak about 30 minutes in boiling water; drain and drop in boiling water. Cook until tender. Saute onion in butter or margarine until tender, but not brown. Combine eggplant, onion, sugar, mushroom soup and egg. Pour in baking dish, sprinkle top with bread crumbs and cheese. Bake at 340° for 45 minutes, or until cheese is bubbly.

MRS. RAYMOND STYERS
Twilight Home Demonstration Club

Eggplant Souffle

Peel and cut up 1 medium size eggplant. Cook in salt water until tender. Drain and mash.

Mix together:

- | | |
|----------------------|------------|
| 2 tablespoons butter | 1 cup milk |
| 2 tablespoons flour | |

Add to above:

- | | |
|---------------------------|----------------------------|
| 1 cup grated cheese | 2 tablespoons grated onion |
| ¾ cup bread crumbs | 1 teaspoon salt |
| 2 tablespoons catsup | 1/8 teaspoon black pepper |
| ¼ teaspoon cayenne pepper | |

Stir in 2 beaten egg yolks and mashed eggplant. Bake in greased casserole 350 degrees for 45 minutes.

MARGARET B. MOORE
Intelligence Club

French Fried Onions

For the batter, combine in sifter 1 cup sifted flour, 1 teaspoon baking powder, ¼ teaspoon salt. In a bowl, beat 1 egg until thick and lemon-colored. Add 1 cup milk, 1 tablespoon vegetable oil. Sift in dry ingredients, beating until smooth. Slice 3 large unpeeled sweet Spanish onions about ¼ inch thick. Peel slices and separate into rings. Take out end pieces and centers to chop and freeze.

Coat rings in batter and fry a few at a time in hot fat. If desired, store the coated rings in the refrigerator before frying to allow the batter "to set." Keep fried rings hot or reheat in a 325 degree oven.

MRS. JOHN GRIFFIN
Bacon Club

Green Pea Casserole

- | | |
|---|---|
| 3 c. hot cooked seasoned green
peas (1 small can, 1 large
can makes 3 cups) | 1/3 cup chopped onions |
| 3 hard cooked eggs, chopped | 1/8 teaspoon black pepper |
| | 1 8 oz. pkg. shredded processed
cheese (sharp) |

SAUCE:

- | | |
|----------------------|-------------------|
| 4 tablespoons butter | 1/2 teaspoon salt |
| 4 tablespoons flour | 2 cups milk |

Make sauce, add 3/4 cup cheese, stir until melted. Put peas in ob-long baking dish, cover with cheese sauce. Sprinkle eggs and onions on top. Sprinkle remaining cheese on top. Heat oven to 350 degrees place pan 6 inches from broiler and heat for 4 minutes or until golden brown. This casserole may be prepared ahead of time and reheated just before serving.

MRS. VIRGINIA BROWN
Apple-Clark Home Demonstration Club

Ham and Cheese Stuffed Peppers

- | | |
|-----------------------------------|------------------------------|
| 4 large red or green peppers | 1/4 teaspoon pepper |
| 1/4 cup chopped onion | 2 T. dried parsley flakes |
| 2 tablespoons butter | 1 can (No. 2) tomatoes |
| 1/2 lb. cooked ham, ground | 1 pkg. (8 oz.) sliced cheese |
| 1 c. herb flavored bread stuffing | |

Cut slices from stem of peppers, remove the seeds. Cook peppers and slices in boiling water (salted), for about 3 minutes. Drain: pre-heat oven to moderate 350, saut'e onions in butter until tender. Combine ham, bread stuffing, parsley, tomatoes and saute onions, take 2 slices of cheese from package without separating them: cut into six strips, repeat with two more slices, place 3 strips upright in each pepper. Cube the remaining cheese and stir into the ham mixture, pile mixture into peppers: replace the top slices and arrange in a shallow baking pan. Bake 20 minutes.

MRS. GLEN PITMAN
Wentworth Road Home Demonstration Club

ROBERT'S PLACE

BARBECUE and SANDWICHES

Stokesdale, North Carolina

Stuffed Peppers

- | | |
|------------------------------|---------------------------------|
| 6 medium green peppers | ½ lb. sausage cooked done and |
| 1½ c. canned or fresh cooked | broken in pieces (or 2 cans |
| yellow corn | of potted ham) |
| 1 cup diced fresh or canned | 2 T. melted butter or margarine |
| tomatoes, drained | 1 T. finely chopped onion |
| 1 cup soft bread crumbs | 2 slightly beaten eggs |
| ¼ cup finely chopped celery | 1¼ teaspoons salt |
| | Dash pepper |

Remove tops and seed from peppers; parboil 5 minutes; drain. Combine remaining ingredients and stuff peppers. Place upright in greased 10 x 6 x 1½ inch baking dish. Bake in moderate oven 350° for 40 minutes. Makes 6 servings. About 5 minutes before removing from oven, cover with grated cheese, return to oven until cheese is melted and lightly browned.

Home Economic Extension Agent

Potato Strips With Cheese

- | | |
|----------------------------------|-------------------------------|
| 3 cups raw potato strips (cut as | 1 teaspoon salt and a dash of |
| for French Fries) | pepper |
| ½ cup milk | ½ cup thinly shaved American |
| 1 tablespoon butter | cheese |

Put potato strips in greased casserole and pour milk over them. Dot with butter and sprinkle with salt and pepper. Cover and bake at 425° for 40 minutes or until tender. Sprinkle with cheese, cover and bake until cheese melts.

MRS. R. F. COMER
Bethany Club

Curried Potato Casserole

- | | |
|-------------------------------|----------------------------|
| 5 cups diced, boiled potatoes | 5 tablespoons flour |
| 2 teaspoons curry powder | 2 tablespoons tomato paste |
| ½ cup chopped onion | 2½ cups chicken bouillion |
| ¼ cup butter | Fresh ground pepper |

Saute' onion in butter for 5 minutes. Add curry, flour, tomato paste and pepper. Mix well. Add bouillion slowly and cook until thickened, stirring constantly. Add potatoes and pour into casserole. Bake in oven 375 degrees for 30 minutes.

MRS. GEORGE TRENT
Morning Glory Club

Scalloped Potatoes With Pimento

Prepare and dice potatoes to the amount of 4 cups. Put in saucepan and parboil 20 minutes. Drain and shake dry. Add 1 green pepper and 2 pimentos chopped fine. Salt and pepper to taste and cover with the following cheese sauce, and bake in moderate oven 400° until brown.

CHEESE SAUCE

2 tablespoons melted butter	Dash pepper
2 tablespoons flour	1 cup diced cheese
1 teaspoon salt	1 cup milk

When sauce is hot add cheese. Stir until blended.

MRS. MILDRED GARRISON
Sharon Club

Scalloped Potatoes

4 medium potatoes sliced thin	1/8 teaspoon pepper
1/4 cup onion, diced	2 tablespoons butter
2 tablespoons flour	1 1/4 cups milk
1 teaspoon salt	

Layer potatoes and onions in a pyrex dish. Sprinkle with flour, salt and pepper. Add butter and milk. Bake 325 degrees for about 1 hour and 15 minutes or until potatoes are done. The potatoes may be topped with grated cheese when almost done. Makes 4 to 6 servings.

MRS. T. B. BAILEY
Sylvania Club

Baked Idaho Potatoes

6 good sized Idaho potatoes (baked)	4 T. grated onion and juice
1 stick margarine	Salt to taste
2/3 cup hot milk	12 strips of cheese about 1/2" thick

Cut potatoes in half lengthwise and scoop out in large bowl. Add margarine and beat well. Pour in hot milk, salt and onion. Beat until fluffy. Fill potato shells with mixture and place strip of cheese on top. Heat until cheese melts and serve or freeze. If frozen, be sure to heat thoroughly before serving.

MRS. HARVEY SIMPSON
Morning Glory Club

Sour Cream Baked Potatoes

Bake 4 medium potatoes until done. Scoop out the inside, whip with salt and pepper about $\frac{1}{2}$ cup milk, add $\frac{1}{2}$ teaspoon onion flakes and 1 cup sour cream minus 2 tablespoons. Stuff potatoes. Make a dent on top for 1 spoonful of cream and fill with Parmesian Cheese.

ISABELLE BUCKLEY

Home Economic Extension Agent

Candied Yams

1 can sweet potatoes	$\frac{1}{2}$ orange sliced
$1\frac{1}{2}$ cups white sugar	Pinch of salt
1 cup brown sugar	$\frac{1}{2}$ stick of butter

Put in baking dish at 400 degrees and bake until syrup begins to thicken.

MRS. MARVIN CREWS

Stoneville, N. C.

Candied Sweet Potatoes

2 cans sweet potatoes	2 sticks butter
2 cups white sugar	Nutmeg to taste
6 teaspoons cornstarch (piling)	

Drain juice out of potatoes. Mix sugar, cornstarch, butter and nutmeg. Add to the juice. Cook until thick. Pour this over the sliced potatoes. Sprinkle nutmeg on top. Cook 25 minutes in 350° oven.

MRS. L. W. POWELL

Bethlehem Club

Candied Yams

1 stick butter	1 tablespoon vinegar
$\frac{3}{4}$ cup brown sugar	1 cup water
3 or 4 tablespoons flour	4 medium size sweet potatoes

Cook mixture until thickened. Pour over boiled sliced potatoes. Cook in oven until bubbles cover dish. (Marshmallows make a good topping.)

LOUISE T. PRYOR

Sweet Potato Puff

Cook four medium size unpeeled sweet potatoes in a pressure saucepan for 15 minutes at 15 pound pressure. Reduce heat at once. Peel potatoes, add 3 tablespoons of butter or margarine, $\frac{1}{2}$ cup of milk and $\frac{1}{2}$ cup sugar. Mash and whip, by hand, or with electric mixer. Place in a buttered casserole, top with toasted cocoanut and bake in 350 degrees oven for a few minutes. Serve hot.

MISS NANCY CARTER
Mayo-Mount Club

Spanish Rice

4 to 6 strips bacon	1½ to 2 pints canned tomatoes
1 minced onion	1 teaspoon salt
1 pint cooked rice	1 teaspoon pepper
2 tablespoons sugar	

Fry bacon until crisp. Remove from frying pan and fry onions. When brown add tomatoes and mash. Let simmer 5 minutes. Stir in rice. Be careful of sticking. Crumble in bacon. Add seasonings.

Serves 4.

MRS. G. C. WOOD
Sylvania Club

Rice Casserole

1 stick margarine	1 cup uncooked rice (regular)
1 can onion soup	1 small can mushrooms
1 can beef consomme soup	(optional)

Grease casserole dish and cut up stick of margarine. Combine other ingredients and bake at 350 degrees, one hour in covered casserole.

Serves 8.

Note: Rice is served as a vegetable but is counted nutrition wise as a cereal.

MRS. IKE BRANDE
Apple-Clarke Club

Compliments Of

DR. G. K. MILLER

LEAKSVILLE, NORTH CAROLINA

Scalloped Sauerkraut

Place sauerkraut in bottom of baking dish. Add a layer of raw irish potatoes, sliced very thin. Season. Cover with pork chops, sausage or corned beef and season these. Cover baking dish and bake for about 45 minutes or until potatoes and meat are tender. Uncover and brown meat.

Home Economics Extension

Spinach Ring

Make a sauce of: 3 tablespoons flour, 3 tablespoons butter and 1 cup milk. Add one pound American Cheese to this.

Add to this:

1 cup finely chopped spinach	Salt and pepper to taste
3 eggs well beaten	1 tablespoon onion if desired
1½ cup fresh bread crumbs	

Drain spinach. Add eggs, bread crumbs and salt and pepper. Mix with sauce and cook in well buttered ring. Place in pan of water and bake at 350 degrees for 40 - 50 minutes.

MRS. C. G. ROBERTSON
Morning Glory Club

Baked Acorn Squash With Sausage

Heat oven 400 degrees. Wash 2 medium Acorn squash, cut in half lengthwise, scrap out seeds and stringy portion. Place on baking pan with a little water cut down 30 minutes, then turn cut side up. Brush generously with mixture of 2 tablespoons melted margarine and ¼ cup white sugar, ¼ cup brown sugar. Place well cooked sausage cake in center of each. Bake 15 minutes longer. Serves 4. (Acorn squash is dark green, small round fluted.)

Home Economics Extension

Squash Casserole

2 lbs. squash cooked in salted water	2 cups thick white sauce
1 onion minced	½ lb. New York State sharp cheese-grated
2 eggs beaten	

Cook in double boiler 1 hour. Bake in casserole-topped with buttered bread crumbs 30 minutes at 375 degrees.

MRS. CLAUDE DAVIS
Morning Glory Club

Squash Casserole

12 ounces squash
6 small onions

Sliced American Cheese
 $\frac{1}{2}$ cup milk

Boil squash and onion in salt water until tender. Drain water, place squash and onions in casserole. Cover with slice of cheese. Add $\frac{1}{2}$ cup milk and sprinkle with black pepper. Put in oven until thoroughly heated and cheese is melted. Serve hot. May be frozen in in casserole before heated.

MRS. LIB GRANDE
Williamsburg Home Demonstration Club

Squash Souffle'

2 cups yellow squash (run
through a sieve)
3 tablespoons margarine
1 cup sweet milk
1 cup dry bread crumbs

2 tablespoons grated onions
Salt and pepper to taste
2 eggs
 $\frac{1}{2}$ cup buttered bread crumbs

Cook squash and run through sieve. Melt butter in hot milk. Pour over bread crumbs, mix well. Add to squash; add seasoning, beat eggs and add to mixture. Pour into buttered baking dish, top with the buttered bread crumbs. Bake at 300 degrees until firm.

MRS. JOE ALLEN
Bethlehem Club

Summer Squash With Sour Cream

2 lbs. squash cut in 1" strips
1 teaspoon salt
 $\frac{1}{3}$ cup chopped onion
2 tablespoons butter

1 cup sour cream
4 tablespoons flour
Paprika

Sprinkle squash with salt and let stand one hour. Drain. Cook squash with onion in butter over low heat. Bring to a boil. Sprinkle with paprika.

MRS. R. M. PASCHAL
Monroeton Home Demonstration Club

Compliments Of

CUSTOM SCREEN PRINT COMPANY

Phone 548-6795

P. O. Box 86

Madison, N. C.

Squash With Cheese Sauce

6 medium squash (about 4 cups cut)	2 tablespoons flour
2 tablespoons of sugar	1 cup milk
2 T. butter or margarine	$\frac{1}{2}$ cup grated cheese
$\frac{1}{2}$ teaspoon salt	$\frac{1}{2}$ cup bread crumbs
	Paprika

Cut squash and cook in salted water until tender. Drain and place in buttered baking dish. Sprinkle with sugar.

SAUCE

Melt butter or margarine, add salt, flour, and milk and cook until it thickens, stirring constantly. Add grated cheese and stir to melt. Pour sauce over the squash and mix slightly. Top with bread crumbs. Sprinkle with paprika. Bake in moderately hot oven until top is brown.

MISS LESSIE WRAY
Mayo-Mount Club

Spiced Tomatoes

Scald and peel one peck ripe tomatoes. Add $3\frac{1}{2}$ pounds of sugar and $1\frac{1}{2}$ pints vinegar. Tie about 2 tablespoons mixed spices in a cloth. Boil 2 hours slowly, stirring often. Cut tomatoes up as to stew, press water out. Then add other ingredients and cook.

MRS. GARRIE F. AUSTIN
Morning Glory Club

Turnip Cups With Green Peas

1 lb. pkg. frozen peas, or fresh shelled	$\frac{3}{4}$ cup milk
8 medium - sized turnips	Bread crumbs
2 tablespoons butter	1 small can mushrooms,
$1\frac{1}{2}$ tablepoons flour	(if desired)

Cook peas in salted water until tender. Pare the turnips and cook in boiling salt water until just tender. Drain and cool slightly, then scoop out inside to make a cup. Drop a little butter into each turnip cup. In a saucepan, melt 2 tablespoons butter, stir in the flour until well blended. Add milk and stir until sauce is thick and well cooked. Add drained hot peas and mushrooms. Fill turnip cups with mixture; sprinkle buttered bread crumbs on top. Place in greased baking dish; bake until brown.

MRS. KELSIE S. WELLS
Bason Home Demonstration Club

HASTY VEGETABLES

By Virginia Wilson, Extension Nutritionist

Canned, frozen or quick cooking vegetables with or without a pressure saucepan can be made ready in a jiffy. Season them with melted butter, meat drippings or herbs for added flavor. For creamed vegetables make a quick sauce by using a white sauce mix or canned or frozen condensed cream soups.

Corn Mexicana

4 T. ($\frac{1}{4}$ cup) chopped onion	2 T. chopped pimiento
1 T. butter or margarine	$\frac{1}{2}$ teaspoon salt
2 cups canned or frozen corn	2 T. milk or cream

Cook onion in butter until tender. Add corn (drained if canned is used), salt, and milk. Cook for 5 minutes.

Sweet Potato Souffle

Cook four medium size unpeeled sweet potatoes in a pressure saucepan for 15 minutes at 15 pound pressure. Reduce pressure at once. Peel potatoes, add three tablespoons of butter or margarine, one half cup of milk and one half cup sugar. Mash and whip potatoes, by hand, or with electric mixer. Place in a buttered casserole, top with marshmallows and bake 350° F. oven for a few minutes until marshmallows are a light brown. Serve hot.

Onion and Peanuts

2 cups sliced onions	1 $\frac{1}{2}$ cups cream sauce
$\frac{3}{4}$ cup chopped salted peanuts	1 $\frac{1}{4}$ cups buttered bread crumbs

Cook sliced onions in salted water for 10 minutes. Drain, place in buttered casserole. Top with chopped peanuts, then the cream sauce. For quick sauce use white sauce mix (page 97) or condensed chicken or mushroom soup thinned with one fourth cup of milk. Sprinkle buttered crumbs on top and bake until mixture is hot and crumbs browned.

Compliments Of

LINK BROS. PHARMACY

REIDSVILLE, NORTH CAROLINA

Peas, French Style

- | | |
|------------------------|---------------------------------|
| 1 package frozen peas | 2 teaspoons butter or margarine |
| 2 large lettuce leaves | |

Cook peas until tender (8-10 minutes) in one cup boiling water to which one teaspoon of salt has been added. Drain. Add shredded lettuce and butter.

Poppy Seed Slaw

- | | |
|---|---------------------------------------|
| 3 cups shredded cabbage | $\frac{1}{4}$ t. Worcestershire Sauce |
| 3 T. bought mayonnaise | $\frac{1}{2}$ teaspoon salt |
| 1 tablespoon vinegar | 1 teaspoon poppy seeds |
| $\frac{1}{2}$ teaspoon prepared mustard | |

Put shredded cabbage in a bowl. Mix salad dressing, vinegar, and other ingredients. Pour over shredded cabbage and toss lightly with a fork and spoon.

Spiced Asparagus

- | | |
|-----------------------------|---------------------------------|
| 1 can of asparagus | 1 T. melted butter or margarine |
| $\frac{1}{4}$ teaspoon mace | |

Heat asparagus in a small amount of liquid in a can. Add mace to melted butter and pour over the hot asparagus.

Seasoned Broccoli

Cook frozen broccoli for 5 to 8 minutes in boiling salted water (begin counting time when water begins to boil after putting broccoli in). Drain—pour over it a sauce made of two tablespoons bacon drippings and one tablespoon of lemon juice.

Speedy Potatoes

Peel and cut white potatoes in $\frac{1}{4}$ inch slices. Place in a pressure saucepan with 2 tablespoons bacon drippings, 2 tablespoons water, and 1 teaspoon salt. Cook 8 minutes at 15 pounds pressure. Reduce pressure at once.

HUDSON-LESTER HARDWARE & BUILDING SUPPLY CO.

Devco Paints—Hardware—Building Materials and G. E. Appliances

Phone 349-4036

112 Settle Street

Reidsville, N. C.

SAUCE FOR VEGETABLES

Hollandaise Sauce

$\frac{1}{2}$ cup butter or margarine	Dash paprika
3 egg yolks	Few grains cayenne pepper
$1\frac{1}{2}$ tablespoons lemon juice	$\frac{1}{4}$ cup boiling water
$\frac{1}{8}$ teaspoon salt	

Cream butter until fluffy. Beat in egg yolks, lemon juice and seasonings. Blend well. Gradually blend in boiling water.

Place mixture in top of double boiler. Cook over boiling water 5 minutes, stirring constantly. (Do not boil vigorously as water should not touch top pan of double boiler.)

Remove from heat. Beat one minute. Makes one cup. This is a recipe used over Broccoli-especially good.

Home Economics Extension

White or Cream Sauce

2 T. butter or margarine	$\frac{1}{2}$ cup vegetable water
2 tablespoons flour	$\frac{1}{2}$ cup milk or cream
$\frac{1}{4}$ teaspoon salt	

Blend butter or margarine and flour together over low heat. Add vegetable water and milk or cream slowly. Stir and cook until thick as heavy cream. All milk or cream may be used in place of the vegetable water.

Cheese Sauce

Add $\frac{1}{4}$ to $\frac{1}{2}$ cup grated cheese to 1 cup of white sauce and heat until cheese is melted.

Mock Hollandaise Sauce

Add 1 slightly beaten egg yolk and 2 tablespoons lemon juice to 1 cup white sauce. Reheat and serve hot (Yellow cake coloring may be used instead of the egg yolk to give a rich yellow color).

Home Economic Extension Agent

COMPLIMENTS OF

G. B. GREEN & SON, Inc.

READY-MIXED CONCRETE

Reidsville, N. C. — Madison, N. C. — Spray, N. C.

WILLIAMS-TRULL COMPANY

Phone 349-6245

1830 South Scales Street

REIDSVILLE, NORTH CAROLINA

ADAMS PHOTO SERVICE

PHOTOGRAPHY FOR

Advertising - Portrait - Industrial - Technical - Commercial

P. O. Box 27

Phone 623-2760

Leaksville, N. C.

Phone 548-2372

Phone 548-9644

ESPIE JOYCE MOTORS, Inc.

STUDEBAKER SALES and SERVICE

Highway 704

Madison - Mayodan, N. C.

Salads and Dressings



Notes

SALAD DRESSING

French Dressing

$\frac{1}{2}$ teaspoon salt	2 tablespoons vinegar
$\frac{1}{4}$ teaspoon paprika	4 tablespoons oil

Mix ingredients in order given until well blended and thickened.

Mayonnaise Dressing

$\frac{1}{2}$ teaspoon sugar	1 egg yolk
$\frac{1}{2}$ teaspoon mustard	1 tablespoon vinegar
$\frac{1}{2}$ teaspoon salt	1 tablespoon lemon juice
Speck of cayenne pepper	$\frac{3}{4}$ cup salad oil

Mix dry ingredients, add egg yolk; add the vinegar and beat until well mixed. Add oil slowly, beating constantly until all the oil is added. Add the lemon juice and beat until smoothly blended.

Cooked Salad Dressing

$1\frac{1}{2}$ tablespoons butter	Few grains cayenne pepper
$1\frac{1}{2}$ tablespoons flour	$\frac{3}{4}$ cup milk
$1\frac{1}{2}$ tablespoons sugar	$\frac{1}{4}$ cup vinegar
1 teaspoon salt	2 egg yolks or 1 egg
1 teaspoon mustard	

Mix dry ingredients, add beaten egg, melt butter and milk. Then very slowly add the vinegar. Cook in top of double boiler until mixture thickens. Cool. Whipped cream (either sour or sweet) may be added before using, if a rich dressing desired. If sweet dressing desired, double the amount of sugar and add cream.

Compliments Of

NU-SUPPLY

MAYODAN, NORTH CAROLINA

Compliments Of

LEFTWICH-COLE BUICK, INC.

LEAKSVILLE, NORTH CAROLINA

Celery Seed Dressing

1¼ cups sugar	2/3 cup vinegar
2 teaspoons mustard	2 cups salad oil
2 teaspoons salt	2 tablespoons celery seed
1 tablespoon onion juice	

Combine sugar, mustard, salt, onion juice and one half the vinegar. (To make onion juice use fine grater and grate on wax paper). Beat well, then gradually add the oil alternately with the remaining vinegar and beat well until a stable emulsion has been formed. Add celery seed.

Note: This is my answer to any man who says he doesn't like fruit salad. It's delicious on any combination of fruit, also cabbage. This is a rather large quantity, so I usually make just half the recipe. Under refrigeration I have kept it as long as six months. It will separate on standing, but all one has to do is beat it up with a spoon.

GRACE HOLCOMBE PALEN
Former Home Agent

Roquefort Dressing

1 small wedge roquefort cheese	½ pint sour cream
(or blue cheese)	½ pint mayonnaise

Let cheese soften; then mash with fork. Add sour cream and mayonnaise and mix thoroughly. This will make a full pint of dressing. Store in the refrigerator.

MRS. A. A. VAUGHN
Sylvania Club

Nectar Dressing

3 oz. package cream cheese	2 tablespoons lemon juice
1 teaspoon grated lemon rind	1/8 teaspoon cayenne pepper
¾ teaspoon salt	½ cup Wesson Oil
2 tablespoons honey	

Combine first six ingredients, beat until smooth with rotary beater. Add Wesson Oil, 1 tablespoon at a time, beating well after each addition, until 4 tablespoons have been added. Add remaining oil, 2 tablespoons at a time, beating after each addition until thoroughly blended. Cover, chill. Beat well again, serve immediately with tart fruit salad. Makes about 1½ cups.

ISABELLE BUCKLEY

One-Minute Salad Dressing

Season mayonnaise with a generous amount of lemon juice, a dash or two of Worcestershire Sauce, and onion salt to taste. Suitable for vegetable salads or tomato aspic.

Sweet Oil Dressing

- | | |
|---|---------------------------------|
| 1 medium onion (sliced in small pieces) | $\frac{1}{2}$ cup tomato catsup |
| 1 clove garlic | $\frac{1}{3}$ cup vinegar |
| $\frac{1}{2}$ cup sugar | 1 teaspoon Worcestershire Sauce |
| | 1 teaspoon salt |

Put above in a pint jar and add enough vegetable oil to fill jar. Mix thoroughly and put in refrigerator for 24 hours before using.

MRS. ALBERT STEWART
Dan Valley Club

Salad Dressing

- | | |
|-------------------------|---------------------------|
| 2 cups Mazola Oil | 1 cup sugar |
| 2 teaspoons salt | $\frac{1}{2}$ cup vinegar |
| 2 teaspoons paprika | 2 teaspoons grated onion |
| 2 teaspoons dry mustard | 2 teaspoons celery seed |

Warm oil slightly and beat until thick. Add the remainder of ingredients and put in a bottle until ready to use. Shake well before you use.

MRS. MOYER MARTIN
Ayersville Home Demonstration Club

"Thousand Island Dressing"

- | | |
|--|---------------------------|
| 1 pint mayonnaise dressing | 1 tablespoon vinegar |
| $\frac{1}{2}$ cup chili sauce and tomato catsup together ($\frac{1}{4}$ each) | 1 teaspoon paprika powder |
| | Salt and pepper to taste |

$1\frac{1}{2}$ teaspoons onion, chopped firmly into pulp. 2 eggs (hard boiled) mashed with fork until lumps can't be seen. Makes $2\frac{3}{4}$ cups.

MRS. ROBERT DAGENHART
Westwood Home Demonstration Club

Compliments Of

H. J. FRYE AUTO SUPPLY

Phone 548-9651

Highway 220

Madison, N. C.

Congealed Fruit Salad

- | | |
|---|---|
| 1 package Jello (lemon or lime)
(2 pkg. Jello is better) | 2/3 cup fresh orange sections
½ cup nuts |
| 1 cup pineapple juice (heated) | ½ pint whipping cream, whipped |
| 2/3 cup pineapple chunks | 1 cup fresh orange juice |

Mix jello and heated pineapple juice. Chill. Beat, add whipped cream. Blend; then add orange sections, pineapple chunks and nuts. Blend together and place in mold. Chill until firm.

DOROTHY L. BARRIER
Associate Home Economics Extension Agent

Apricot Salad

Drain and chill apricots. Place 3 halves on lettuce and fill with the following pecan dressing.

- | | |
|-----------------------|----------------------|
| 3 eggs yolks | 1/8 teaspoon salt |
| ½ teaspoon mustard | 1 tablespoon sugar |
| 2 tablespoons vinegar | 1/8 teaspoon paprika |

Cook dressing in double boiler stirring constantly. While warm add 8 marshmallows cut and 1 cup chopped pecans. Just before serving stir in ½ pint whipping cream (whipped).

MRS. C. G. ROBERTSON
Morning Glory Club

Winter Pear Waldorf

- | | |
|---|---|
| 2 cups diced, pared pears; or 1
cup each diced pears and
unpared red apples | 1 teaspoon sugar |
| 2 tablespoons fresh, frozen or
canned lemon juice | ½ cup mayonnaise |
| | 1 cup thinly sliced celery |
| | ½ cup broken walnuts or
shredded coconut |

Toss fruit with lemon juice, sugar, 1 tablespoon mayonnaise. Just before serving, add celery, walnuts, rest of mayonnaise; toss. Serve on lettuce. Makes 4 servings.

To Vary: for pears substitute fresh, frozen or canned pineapple; banana cubes; or 1 cup orange sections and 1 cup grapes.

ISABELLE BUCKLEY

Compliments Of

SOUTHERN BAKING COMPANY

719 West Lee Street

Greensboro, N. C.

Pear, Peach, Prune Salad

Arrange lettuce leaf on plate. Place on lettuce 1 pear half (cooked or canned), 1 peach half (fresh or canned) and 2 prunes (cooked) or plums. The pear and peach half may be filled with a spoonful of cream cheese or cottage cheese topped with $\frac{1}{2}$ maraschino cherry.

Home Economics Extension

Congeaed Cranberry Salad

$\frac{1}{2}$ cup sugar	1 cup crushed pineapple
1 cup water	$\frac{3}{4}$ cup fresh orange juice
$1\frac{1}{2}$ pkg. cherry jello or gelatine	$\frac{1}{2}$ cup pecans, chopped
1 (1 lb.) can whole cranberry sauce	$\frac{1}{4}$ teaspoon salt

Boil sugar and water. Pour over gelatin. Stir until thoroughly dissolved. Add cranberries and other ingredients. Pour in shallow dish and place in refrigerator overnight. Cut in squares and serve with or without lettuce.

MRS. TRUMAN McCOLLUM
Bason Club

Cranberry Salad

1 cup grated raw cranberries	1 cup crushed pineapple
1 cup sugar	$\frac{1}{2}$ cup pineapple juice
1 cup celery	1 package lemon jello
$\frac{1}{2}$ cup nuts	1 cup hot water

Dissolve jello in hot water, place in refrigerator until begins to thicken. Add remaining ingredients to jello and return to refrigerator until it is firm. Place on lettuce leaf and top with mayonnaise dressing. Serves 20.

MRS. T. B. STRADER
Mt. Carmel Club

TRI-STATE IRRIGATION and ENGINE CO.

NATHAN S. GARDNER

Wholesale Distributor

Phone 342-2311

514 Park Lane

Reidsville, N. C.

FLOWERS by PARRISH

SPECIALIZING IN ALL TYPES OF FLORISTRY

Phone 643-5251 - Night 643-4969

Stokesdale, N. C.

“Strawberry Cloud Nine”

- | | |
|----------------------------|----------------------|
| 1 package strawberry jello | 1½ cups strawberries |
| 1 cup boiling water | 2 egg whites |
| 1 cup ice water | 2 tablespoons sugar |
| ½ cup whipped cream | |

Dissolve jello in water, let stand until almost congealed, then whip until soft peaks form. Add strawberries, fold in whipped cream, and the stiffly beaten egg whites, with sugar added before beating. Make crust of graham crackers. Pour mixture into pan and refrigerate.

MRS. J. T. SPARKS
Mt. Carmel Club

Cranberry Salad

Cook 2 cups cranberries in 1½ cups water. When soft add 1 cup sugar and cook for 5 minutes. Pour boiling mixture over one package cherry jello. Stir until dissolved. When partially set add ¼ cup diced celery, ½ cup nuts and ¼ teaspoon salt.

MRS. GARRIE F. AUSTIN
Morning Glory Club

Red Cherry Salad

- | | |
|----------------------------|-------------|
| 1 can red cherries (tart) | ¾ cup sugar |
| 1 cup water, bring to boil | |

Pour over 2 boxes cherry jello. When cool and syrupy, add 1 cold coca cola, 1 small crushed pineapple and nuts if desired. Place in refrigerator until congealed.

MRS. L. O. PRATT
Matrimony Club

Bing Cherry Salad

- | | |
|---|-------------------------------|
| 2 packages cherry jello | 1 No. 2 can crushed pineapple |
| 1 cup hot water | 1 cup chopped nuts (pecans or |
| 3 cups grape juice or ginger ale | English walnuts) |
| 2 cans pitted black bing cherries,
drained | |

(Part of the liquid may be the juice drained from the fruit.)
Pour into greased mold and chill overnight. This is nice in a loaf pan and sliced to serve.

SALLIE BELL MOORE
Bethlehem Club

Lime Pine Ring Salad

1 package lime gelatin, 1 cup boiling water, add $\frac{1}{2}$ cup pineapple juice. Put in refrigerator until about the consistency of egg whites. Put in large mixing bowl. Add $\frac{1}{2}$ pint (1 cup) sour cream, beat well. Add 1 cup chopped nuts and 1 No. 2 can crushed pineapple. Add green food coloring. Pour in salad ring mold and chill until firm.

Can also be used in cherry or raspberry for red colored salad.

MRS. LEONARD POWELL
Happy Home

Manhattan Special Salad

1 package lemon jello	$\frac{1}{2}$ cup crushed pineapple
$1\frac{1}{2}$ cups hot water	$\frac{1}{2}$ teaspoon salt
$\frac{3}{4}$ cup diced tart apples	2 teaspoons vinegar
$\frac{1}{2}$ cup diced celery (salted)	cream cheese balls
$\frac{1}{2}$ cup broken black walnuts	

Dissolve jello in hot water. Chill until slightly thickened. Fold in apples, celery, nuts, salt, vinegar and pineapple. Put in molds. Chill. Garnish with water cress and cheese balls on lettuce. Serves 6.

MRS. W. L. HOOPER
Out Our Road Club

Gelatin Delight Salad

2 regular size packages black raspberry gelatin	1 10 oz. package frozen strawberries, (drained)
2 cups hot water	1 cup broken nuts
1 can black sweet cherries, (drained)	1 cup miniature marshmallows (optional)
1 8 oz. carbonated cola	

Dissolve gelatin in hot water. Add enough of the juices drained from strawberries and cherries to the cola to make 2 cups cold liquid. Add to hot dissolved gelatin. Let set until it begins to thicken. Add all remaining ingredients. Pour into mold and place in refrigerator to set. Serves 10.

MRS. ALMA CROSS
Williamsburg Home Demonstration Club

Compliments Of
SMITH DRUG STORE
STOKESDALE, N. C.

Grandma Nettie's Congealed Salad

Dissolve:

2 boxes lemon gelatin 2 cups boiling water

When cool add: juices from pears and pineapple and enough cold water to make 2 cups.

1 small can pears, chopped Rind of half lemon

1 small can pineapple ½ cup nuts

Juice of half lemon

Let congeal.

MRS. PAT MITCHELL
Williamsburg Home Demonstration Club

Refrigerator Salad

1 package lemon jello 2/3 cup walnuts

2 small packages cream cheese 1 large can pineapple and juice

Mashed with 1 small jar pimento ½ pint whipped cream

½ cup celery ½ teaspoon salt

Mix lemon jello with pineapple juice which has been boiled. When it begins to jell, add other ingredients in order given. Allow to set until firm.

MRS. O. H. BARBER
Monroeton Home Demonstration Club

Cream Cheese and Fruit Cocktail Salad

1 No. 2½ can fruit cocktail, 1 pkg. (3 oz.) cream cheese
drained ¼ cup mayonnaise, dash salt

1 envelope plain gelatin 2/3 cup whipped cream, chilled

2 tablespoons lemon juice ½ cup sugar

3 tablespoons fruit cocktail juice ½ cup chopped nuts

Drain fruit cocktail, soften gelatin in lemon and cocktail juice, dissolve in hot water. Blend cream cheese with dressing and salt. Stir in gelatin, whip cream stiff, adding sugar gradually. Fold in cream, cheese mixture, nuts and fruit cocktail. Place in molds.

MRS. W. T. LAUTEN
Dan Valley Home Demonstration Club

Frozen Fruit Salad

- | | |
|-------------------------------|---------------------------------|
| 1 cup mayonnaise | 1 small jar maraschino cherries |
| 1 large pkg. of cream cheese | (cut up) |
| 1 No. 2 can crushed pineapple | 14 marshmallows (cut up) |
| (or pineapple chunks) | 1 cup chopped pecans |
| ½ pint whipping cream | |

Cream cheese with juice from pineapple, add pineapple, mayonnaise, cherries, marshmallows and chopped pecans. Whip cream and and fold into mixture. Pour in container and freeze until ready to use. When ready to serve slice and serve on lettuce leaf.

MRS. GORDEN SETLIFF
Happy Home Club

Frozen Fruit Salad

- | | |
|-------------------------------------|---------------------------------|
| 1½ tablespoons gelatin | 1 small can maraschino cherries |
| 2 tablespoons lemon juice | 1 cup whipped cream |
| 1 large (No. 2½) can fruit cocktail | ½ cup broken peanuts/pecans |
| 16 marshmallows | 2 tablespoons mayonnaise |
| 2 small packages cream cheese | 1 small can crushed pineapple |

Drain fruit (including cherries). Mix juice and heat. Add marshmallows and stir until the marshmallows are almost melted or in tiny pieces. Soak gelatin in lemon juice. Add to hot juices. Cool. Whip cream cheese until fluffy. Add mayonnaise. Mix well. Add to cold fruit juice mixture. Add drained fruit cocktail, pineapple, nuts, and cherries which have been cut into. Whip cream. Fold into mixture. Pour into waxed paper lined pans. Freeze. Will keep several months in freezer.

Congeaed Salad

- | | |
|---------------------------|---------------------|
| 1 pkg. lime jello | 1 cup orange slices |
| 1 8 oz. pkg. cream cheese | (without skin) |
| 1 cup boiling water | 2 bananas |
| 1 small can pineapple | ½ cup nuts |
| 1 cup chopped celery | |

Mix together jello and cream cheese, add boiling water let cool then add fruit and nuts, put in refrigerator, serve on lettuce.

MRS. W. E. JONES, JR.
Greenrock Home Demonstration Club

Frosted Fruit Salad

- 1 small box of lemon gelatin Juice of one lemon
1 small box of orange gelatin

Dissolve in two cups of hot water. Add 1½ cups cold water. When thick, add:

- 1 can pineapple chunks 1 cup miniature marshmallows
3 diced bananas

Chill in pyrex dish.

FROSTING

- 2 tablespoons flour 1 cup pineapple juice
1 egg, slightly beaten 1 box package whipping cream
½ cup sugar (1 pint)

Cook until thick and add 2 tablespoons of butter. Let this get cold. Prepare a small box of packaged whip cream according to package direction and add to custard. Beat well. Spread on top of gelatin. Top with chopped nuts. Cut in blocks and serve on lettuce leaf.

MRS. CURTIS L. STADLER
Williamsburg Home Demonstration Club

Banana Frozen Salad

- 2 3 oz. pkgs. cream cheese cherries
 softened with mayonnaise ½ cup coarsely cut maraschino
1 teaspoon salt ½ cup coarsely chopped nuts
1 tablespoon lemon juice 1 cup cream, whipped
½ cup drained, crushed pineapple 2 cups diced riped bananas
 (3 or 4 bananas)

Use fully ripe bananas, soften cheese with fork, add salt, mayonnaise and lemon juice. Mix well fold in pineapple, cherries and nuts. Whip cream until thick and shiny but not stiff. Fold in bananas and turn into freezing trays. Freeze for about 3 hours or until firm. Cut into squares for serving. Garnish with crisp green. This recipe yields 8 to 10 servings.

MRS. TOM BUTLER
Midway Club

Compliments Of

FLYNN FURNITURE CO.

This Area's Largest

Madison, North Carolina

Lime Jello Salad

- | | |
|------------------------|-------------------------------|
| 1 package lime gelatin | 2 cups boiling water |
| 12 marshmallows | 1 pkg. cream cheese |
| ½ cup celery, diced | 1 cup chopped pecans |
| 1/3 cup whipping cream | 1 small can crushed pineapple |

Place lime gelatin in jello mold. Pinch off the cream cheese into small pieces. Add boiling water and stir until ingredients are dissolved. Add the rest of the ingredients to the mixture. Chill in the refrigerator.

MRS. J. E. GOOLSBY
Sylvania Club

Lime Salad

- | | |
|---------------------------|--------------------------------|
| 2 boxes lime gelatin | 1 12 oz. can crushed pineapple |
| 1 large pkg. cream cheese | 1 cup grated, carrots |

Dissolve gelatin in 2 cups boiling water. Add 1 cup cold water or ice water. Add pineapple and grated carrots as desired. Chill.

MRS. JACK RAKESTRAW
Sunshine Club

Lime Salad

- | | |
|--|-----------------------|
| 3 boxes lime jello | 2 cups chopped celery |
| 1 large can crushed pineapple
(drained) | 1 cup chopped pecans |
| | 3 small cream cheese |

Mash cheese and pineapple together and let stand. Use liquid called for on jello boxes. Cool and add nuts, celery, cream cheese, pineapple and 4 or 5 cherries. Chill and serve.

MRS. MINNIE GAMMON
Bethlehem Club

Autumn Salad

- | | |
|----------------------------|-------------------------------|
| 1 3 oz. pkg. lemon gelatin | 1 rib celery, chopped |
| ¾ cup boiling water | ½ cup chopped pecans |
| 1 8 oz. bottle ginger ale | 1 apple, unpeeled and chopped |
| 1 cup chopped dates | |

Dissolve gelatin in boiling water. Cool to room temperature. Add remaining ingredients. Pour into mold or molds and chill until firm. Makes six servings.

MRS. NEAL PAYNE
Intelligence Club

Cheese Peanut Salad

1 cup cottage cheese

1/3 cup chopped roasted peanuts

Mix with 1/3 cup French dressing. Serve on lettuce. Decorate with prunes or pineapple.

Home Economics Extension

Golden Glow Salad

1 pkg. lemon jello

1 tablespoon vinegar

1 cup diced pineapple

1 cup grated carrots

1 cup boiling water

1/3 cup diced celery

1 cup pineapple juice

Nuts if desired

½ teaspoon salt

Dissolve jello in water and add pineapple juice, salt, and vinegar. When slightly thickened add pineapple, nuts, carrots and celery. Serve on lettuce leaves when congealed.

GLADYS HILL
Happy Home Club

Frosted Salad

1 box orange jello

1 cup marshmallow bits

1 box lemon jello

1 box dream whip

1 No. 2 can pineapple

1 lemon

2 or 3 bananas

Dissolve jello in 2 cups of hot water, add 1½ cups of cold water and juice of lemon. Chill until slightly thickened, add drained pineapple, diced bananas, marshmallows bits. Chill until firm.

FROSTING

Mix and cook in double boiler until thick. 2 tablespoons flour, ½ cup sugar, 1 beaten egg, 1 cup pineapple juice. Remove from heat add 2 tablespoons butter. Let stand until cold. Use Dream Whip by directions on box. Add frosting mix and beat. Pour over jello, sprinkle nuts on top.

MRS. LESTER CANADY
Greenrock Home Demonstration Club

MATKINS FABRIC SHOP

Sew and Save Buy First Quality Fabrics Here

Phone 342-1602

1235 South Scales Street

Reidsville, N. C.

Cranberry Salad

- | | |
|-------------------------------|-------------------------|
| 2 pkgs. cherry jello | 1 cup sugar |
| 3 cups boiling water | 1 cup nuts |
| 1 No. 2 can crushed pineapple | 1 pound raw cranberries |
| 6 oranges | |

Dissolve jello in hot water. Add sugar, pineapple, ground oranges (partly peeled), ground cranberries and chopped nuts. Let cool and place in refrigerator to chill. Serve on lettuce leaf.

MRS. J. C. PEAY
Intelligence Club

Million Dollar Rice Salad

- | | |
|--|---|
| 1 large pkg. of minature marshallows | 1 tablespoon mayonnaise |
| 1 large can of crushed pineapple (drained) | 2 cups cooked rice |
| 18 oz. pkg. cream cheese | 12 oz. maraschino cherries |
| 1 tablespoon sugar | 1 cup whip cream or
1 box Dream Whip |
| | Pecans if desired |

Add marshmallows, pineapple. Cream the cheese add sugar, mayonnaise together until smooth. Add rice, cherries and marshmallow mixture. Fold in whip cream and nuts and chill.

MRS. O. H. BARBER
Monroeton Home Demonstration Club

Coca Cola Salad

- | | |
|---------------------|-------------------------------------|
| 1 pkg. lemon jello | 1 medium bottle maraschino cherries |
| 1 cup boiling water | |
| 1 coca cola | 1 cup broken nut meat |

Dissolve jello in boiling water. Cool. Add Coca Cola, cherries and nuts.

DRESSING FOR SALAD

- | | |
|-----------------------|------------------------|
| 3 egg yolks | 1 teaspoon dry mustard |
| 2 tablespoons vinegar | 10 marshmallows |

Heat over hot water, add 10 marshmallows and melt. Cool above and add 1 cup whipped cream and nuts.

MRS. CARL LAUTEN
Dan Valley Home Demonstration Club

Heavenly Fruit Salad

- 1 cup mandarin oranges
- 1 cup pineapple chunks
- 1 cup flaked coconut

- 1 cup miniature marshmallows
- 1 cup sour cream

Drain juice from fruit and cut in very small pieces. Mix fruits, coconut and marshmallows. Add sour cream, chill and serve.

MRS. VIRGINIA BROWN
Apple-Clarke Club

Green Pea Salad

- 1 medium can sugar peas,
drained
- 1 medium can French green
peas, drained
- 1 small can pimento
- 1 cup chopped celery

- 1 large onion chopped fine
- $\frac{1}{2}$ cup corn oil
- 1 cup vinegar
- $\frac{1}{4}$ cup sugar
- 2 tablespoons water
- $\frac{1}{2}$ teaspoon paprika

Mix peas, pimento, celery, and chopped onion. Salt to taste. Add oil, vinegar, sugar, water and paprika. Chill in refrigerator.

MRS. FRANCES FRIDDLE
Sylvania Club

Arranged Fruit Salad

ACCOMPANIMENT or DESSERT

Suggested combinations:

1. Cottage cheese, nuts, grapes, mayonnaise, salt
2. 3-bananas, 1-cup coconut, $\frac{1}{4}$ cup honey, $1\frac{1}{2}$ teaspoon lemon juice
3. Cream cheese, pineapple, orange, grapes
4. Pears, American cheese, prune, apricot
5. Cantaloup, watermelon, peaches, grapes, pear
6. Melon, grapes and strawberries
7. Cantaloup, sherbert
8. 1-can pineapple tidbits, 2-cups shredded carrots,
 $\frac{2}{3}$ cup seedless raisin (plumped) mayonnaise and greens.

TROY STANLIFF

FRESH EGGS

SUMMERFIELD, N. C.

Chef's Salad Bowl

1 clove garlic	1 or 2 hard cooked eggs diced
$\frac{1}{2}$ cup salad oil	4 slices Swiss cheese, cut in strips
$\frac{1}{2}$ head lettuce, broken	4 slices luncheon meat, cut in strips
$\frac{1}{2}$ bunch curly endive, torn (or substitute lettuce)	1 cup croutons
2 stalks celery diced	1 2 oz. anchovy fillets
1 carrot, grated	
2 tomatoes diced	

For croutons: Mix 1 teaspoon Worcestershire Sauce into $\frac{1}{2}$ cup butter. Spread on stale bread. Cut in cubes, brown in oven or frying pan, salt, use in salad.

Dressing: 1 clove garlic washed and added to $\frac{1}{2}$ cup salad oil, then strain. Add 1 beaten egg, 1 tablespoon Worcestershire Sauce, $\frac{1}{4}$ cup lemon juice, $\frac{1}{2}$ teaspoon pepper, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup grated parmesan cheese. Pour over salad and toss lightly.

ISABELLE BUCKLEY

Cole Slaw In Cabbage Bowl

Select large green head of cabbage. Loosen outer green leaves, don't break, cut remainder of head in 8 sections, half way down. Hollow out center, leave shell of 6—8 leaves. Place upside down in ice water to crisp. Drain and keep in plastic bag in refrigerator until ready to serve. Shred center for slaw and refill bowl.

To serve: use 2 cups shredded cabbage, $\frac{1}{2}$ cup diced cucumber, $\frac{1}{2}$ cup celery, and $\frac{1}{4}$ teaspoon paprika. Toss with $\frac{1}{2}$ cup salad dressing, 2 tablespoons vinegar or pickle juice, 1 teaspoon prepared mustard. Garnish.

Extension Nutritionist

Apple-Pineapple Coleslaw

3 cups shredded crisp cabbage	1 cup diced unpared apples
1 9 oz. can (1 cup) pineapple tidbits, drained	$\frac{1}{2}$ cup chopped celery
	$\frac{1}{2}$ cup mayonnaise

Combine, tossing till mayonnaise mixed with cream coats all ingredients. Serve in lettuce-lined bowl; trim with apple wedges.

Serves 4 to 6.

Old Fashion Potato Salad

6 or 8 small potatoes	$\frac{1}{2}$ cup of chopped cucumber
Salt and pepper to taste	pickle
$\frac{1}{4}$ cup of butter	2 hard boiled eggs, chopped
1 teaspoon mustard	Small onion chopped
2 tablespoons mayonnaise	Vinegar to taste

Peel, cut in slices and cook until tender. Drain water, mash and add above ingredients.

MRS. CLAUDE SHARPE
Intelligence Club

Lima Bean Salad

Place on a colander, the contents of 1 No. 2 can lima beans or 1 package of frozen lima beans cooked. Pour hot water over them to remove the sauce. Drain well and chill. Combine with:

3 hard cooked eggs sliced	6 small sweet pickles, chopped
$\frac{1}{2}$ cup chopped celery	2 tablespoons minced onion

Thin $\frac{1}{4}$ cup mayonnaise with $\frac{1}{4}$ cup catsup or Indian relish, 1 teaspoon salt and mix with other ingredients. Serve in lettuce cups garnished with parsley.

MRS. WINFRED ROBERTSON
Dan Valley Home Demonstration Club

Macaroni and Cheese Salad

$\frac{1}{2}$ pkg. macaroni, cooked and cooled	2 tablespoons minced onion
2 cups diced cooked ham	$\frac{1}{2}$ cup mayonnaise
$\frac{1}{4}$ lb. sharp cheese diced	2 teaspoons prepared mustard
$\frac{1}{4}$ cup diced sweet pickle	$\frac{1}{4}$ teaspoon salt
2 tablespoons chopped pimento	$\frac{1}{3}$ cup diced green pepper

Blend together mayonnaise, mustard and salt. Combine with all other ingredients. This makes a pretty salad to serve in green pepper cups on lettuce garnished with wedges of hard boiled eggs.

MRS. DAVE STADLER
Apple-Clarke Club

Compliments Of

J. J. WEBSTER'S STORE

Shiloh Crossroads

Stoneville, N. C.

Cream Cheese Salad

- | | |
|-----------------------------------|-------------------------|
| 1 can tomato soup | 1 cup finely cut celery |
| $\frac{1}{2}$ can water | 1 cup nuts (optional) |
| 3 cakes Philadelphia cream cheese | 2 pimentos cut fine |
| 2 tablespoons gelatin | Chopped stuffed olives |

Bring soup and water to boiling point. Remove from stove, add cheese, gelatin which has been soaked for a few minutes in a little cold water. Add all other ingredients. Also add a tablespoon grated onion. Grease mold with oil and fill.

MRS. LEO RENTZ
Morning Glory Club

Congeaed Tomato Salad

- | | |
|-----------------------------------|---------------------------------------|
| 1 No. 2 can tomatoes | 1 tablespoon chopped onion |
| 1 tablespoon chopped green pepper | 1 pkg. lemon jello |
| | $\frac{1}{3}$ cup minced green olives |

Mash tomatoes fine, add green pepper and onion. Bring to a boil. Add 1 package lemon jello. Let cool. Add chopped green olives. Pour in oiled individual molds or flat container and cut in squares. Serves six.

MRS. LOLA Y. IRVIN
Belmont Home Demonstration Club

Crispy Kraut Salad

- | | |
|--|---------------------------------|
| 1 can (116) chopped sauer kraut | $\frac{1}{2}$ cup cider vinegar |
| $\frac{1}{2}$ cup chopped onion | $\frac{1}{4}$ cup salad oil |
| $\frac{1}{2}$ cup chopped celery | $\frac{1}{2}$ cup sugar |
| $\frac{1}{4}$ cup chopped green pepper | |

Drain kraut well- meanwhile chop onion, celery, and green pepper. Mix the dressing from vinegar, oil, and sugar. Blend all ingredients together and marinate for an hour or longer. Makes 6 delightful servings.

MRS. R. P. WAYNICK
Twilight Home Demonstration Club

MADISON FLOWER SHOP

FLOWERS WIRED ANYWHERE

Phone 548-2477

107 Murphy Street

Madison, N. C.

Sunrise Salad

- | | |
|--|----------------------------------|
| 3 boiled eggs | $\frac{1}{4}$ cup salad dressing |
| 1 No. 3 can green peas drained | $\frac{1}{4}$ teaspoon sugar |
| $\frac{1}{2}$ cup chopped celery | Cupped lettuce leaves |
| $\frac{1}{2}$ cup chopped sweet pickle | |

Slice 2 center slices from each egg and reserve for finished salad. Chop remaining egg and add to peas, celery and pickle. Mix with salad dressing and spoon on lettuce. Stand slices of boiled egg on end rising from center of salad. Serves six.

MRS. H. L. UNDERWOOD
Williamburg Home Demonstration Club

Salmon Salad

- | | |
|---|---|
| 2 cups (16 oz. can) flaked
salmon | $\frac{1}{2}$ cup minced onion |
| 4 cups cubed, cooked potatoes
(4-5 large potatoes) | $\frac{1}{2}$ cup chopped cucumber pickle |
| 1 cup cooked peas | 2 teaspoons salt |
| | $\frac{1}{2}$ teaspoon pepper |

Combine ingredients and toss with enough dressing to moisten well. Chill in bowl to carry to picnic. Top with sliced deviled eggs, or the usual halved deviled eggs. Yield: about 6 cups or 12 to 16 generous servings.

MRS. OSCAR McCOLLUM
Lawsonville Club

Pickled Bean Salad

- | | |
|------------------------------|------------------------------|
| 2 cans whole Blue Lake beans | 2 tablespoons salt |
| $\frac{3}{4}$ cup sugar | (1 garlic-1 plain) |
| $\frac{3}{4}$ cup vinegar | 1 can water chesnuts, sliced |
| 2 tablespoons Wesson Oil | 1 large onion-thinly sliced |

Marinate in refrigerator overnight. Serve garnished with lettuce.

MRS. CLAUDE DAVIS
Morning Glory Club

STANLEY HOME PRODUCTS COMPANY

MRS. HARRY V. SMITH, Dealer

Phone 548-6169

Route 1

Mayodan, N. C.

Vegetable Salad

- | | |
|---|-------------------------------|
| 2 No. 2 cans french style green beans | 1 medium size purple onion |
| | $\frac{1}{4}$ cup vinegar |
| 1 No. 2 can green peas | $\frac{1}{3}$ cup brown sugar |
| 1 4 oz. size can pimento, cut in strips | $\frac{1}{4}$ cup corn oil |

Mix all together and let set in refrigerator at least 24 hours before serving. Lift out of juice with slit spoon.

MRS. HANNAH BROWN
Apple-Clark Club

Garden Slaw

- | | |
|--|-------------------------------------|
| 8 cups shredded cabbage
(use knife) | $\frac{2}{3}$ cup sugar |
| 2 carrots, shredded | $\frac{2}{3}$ cup vinegar |
| 1 green pepper, cut in thin strips | 2 teaspoon celery seed |
| $\frac{1}{2}$ cup chopped onion | $1\frac{1}{2}$ teaspoons salt |
| $\frac{3}{4}$ cup cold water | $\frac{1}{4}$ teaspoon black pepper |
| 1 envelope unflavored gelatin | $\frac{2}{3}$ cup salad oil |

Mix shredded cabbage, carrots, green pepper and onion; sprinkle with $\frac{1}{2}$ cup cold water; chill. Soften gelatin in $\frac{1}{4}$ cup cold water. Mix sugar, vinegar, celery seeds, salt and pepper in saucepan; bring to boil. Stir in softened gelatin. Cool until slightly thickened; beat well. Gradually beat in salad oil.

Drain vegetables; dressing over top, mix lightly. Serve immediately or store in refrigerator. Stir just before serving to separate pieces.

MRS. J. W. MORICLE
Bethany Club

Green Bean Salad

- | | |
|---------------------|-------------------------------|
| 1 can green beans | $\frac{1}{2}$ cup vinegar |
| 2 large onions | $\frac{1}{2}$ cup brown sugar |
| 2 stalks celery | $\frac{1}{4}$ cup salad oil |
| 1 small can pimento | $\frac{1}{4}$ cup water |
| 1 can green peas | |

Drain all vegetables. Mix and set overnight. Stir 3 or 4 times.

MRS. CHARLES STANFIELD
Belmont Home Demonstration Club

Ribbon Salad

- | | |
|------------------------------|-----------------------------|
| 2 3 oz. pkgs. lime gelatin | 1 8 oz. pkg. cream cheese |
| 5 cups hot water | 1 1 lb. 4 oz. can crushed |
| 4 cups cold water | pineapple |
| 1 3 oz. pkg. lemon gelatin | 1 cup heavy cream, whipped |
| ½ cup miniature marshmallows | 1 cup mayonnaise |
| cut into pieces | 2 3 oz. pkg. cherry gelatin |
| 1 cup pineapple juice | |

Dissolve lime gelatin in 2 cups hot water. Add 2 cups cold water. Pour into 14 x 10 x 2 inch pan. Chill until set partly. Dissolve lemon gelatin in 1 cup hot water in top of double boiler. Add marshmallows and stir to melt. Remove from heat. Add 1 cup drained pineapple juice and cream cheese. Beat until well blended and stir in pineapple. Cool slightly. Fold in whipped cream and mayonnaise. Chill until thickened. Pour in layer over lime gelatin. Chill until almost set.

Dissolve cherry gelatin in 2 cups hot water. Add 2 cups cold water. Chill until syrupy. Pour over pineapple layer. Chill until firm.

Makes 24 servings.

MRS. ANDREW STANFIELD
Westwood Club

MRS. ROY CROWDER
Sunshine Club

LAUTEN MOTOR COMPANY, Inc.

THUNDERBIRD — FALCON — FORD

Telephone 278-6888

101 Franklin Street

MADISON, N. C.

H. J. WILLIAMS & SON, Inc.

SEALTEST DAIRY PRODUCTS

Phone 623-6111

Leaksville, N. C.

P. O. Box 455

Phone 548-9695

Mayodan, N. C.

SANDWICHES and SNACKS

Cheese Straws

- | | |
|------------------------------------|-----------------------------|
| $\frac{1}{2}$ pound margarine | $\frac{1}{2}$ teaspoon salt |
| $\frac{1}{2}$ pound cheese, grated | 2 cups flour not sifted |
| $\frac{1}{2}$ teaspoon red pepper | |

Cream cheese and margarine, add dry ingredients sifted. Cut in desired shape and bake about 12 minutes at 375 degrees.

MRS. ROBERT F. WALKER
Apple-Clark Club

MRS. FRANK C. LAUTEN
Dan Valley Club

Cheese Biscuits

- | | |
|-------------------------------|-----------------------------------|
| 1 pound New York State Cheese | $\frac{1}{2}$ teaspoon red pepper |
| $\frac{1}{2}$ pound butter | Dash of salt |
| 3 cups plain flour | Juice of $\frac{1}{2}$ lemon |

Work together, roll and cut. Bake at 350 degrees until done but not brown.

MRS. TOM SMOTHERS
Morning Glory Club

Cheese Biscuits

- | | |
|-----------------------|------------------------|
| 1 pound butter | 2 teaspoons red pepper |
| 1 pound grated cheese | 1 pound flour |
| 1 teaspoon salt | |

Cream butter and cheese well. Add flour, salt, and red pepper. Knead well and cut with biscuit cutter. Bake in 350 degrees oven until brown.

MRS. BILL FOSTER
Out Our Road Club

Cheese Krispies

- | | |
|---|------------------------|
| 2 sticks margarine or butter | 2 cups flour |
| $\frac{1}{2}$ teaspoon salt | Dash of cayenne pepper |
| $\frac{1}{2}$ lb. sharp cheddar cheese,
grated | 2 cups Rice Krispies |

Soften margarine, add cheese and mix well-add other ingredients and mix. Roll in marble size balls and place on lightly greased cookie sheet. Flatten balls with palm of hand. Bake at 325 degrees for 12 to 15 minutes. Makes 6 to 8 dozen.

MRS. C. H. DALTON
Holly-Huntsville Club

Cheese Biscuits

½ lb. sharp cheese
 ½ lb. margarine
 ¼ cup corn meal

2½ cups flour
 1 teaspoon salt
 ½ teaspoon ground red pepper

Blend grated cheese and margarine, sift together dry ingredients stir into cheese margarine mixture to form soft dough. Use cookie mold to form small biscuits or roll dough and cut into fancy shapes with cookie cutter. Bake at 325 degrees 10 to 15 minutes.

MISS ANNIE BROWN
 Sharon Club

Cheese Log

½ lb. grated sharp cheese
 2 teaspoons minced onion
 3 T. minced green pepper
 3 T. chopped stuffed olives
 ¼ cup mayonnaise

2 T. chopped sweet pickles
 1 T. chopped pimento
 1 chopped hard cooked egg
 ½ cup crushed saltines
 ½ teaspoon salt

Combine ingredients as listed. Form into long roll. Wrap in wax paper and chill until firm. To serve: slice in rounds and serve with crackers.

MRS. PATT WILLIAMS
 Mayo-Mount Club

Pin Wheels

½ pound bacon
 2 cups flour (sifted)
 1 teaspoon salt

3 teaspoons baking powder
 ¼ cup shortening
 2/3 to ¾ cup milk

Fry bacon until crisp, drain and crumble. Make dough as for biscuits, and roll ¼ inch thick. Brush with bacon fat, and sprinkle with bacon crumbs. Roll up as for jelly roll. Cut into slices ½ inch, and place cut side down in greased muffin tins. Bake 450° for 12 min.

MRS. GEORGE PARKER, JR.
 Belmont Home Demonstration Club

LEAKSVILLE ESSO SERVICE

WASHING—WAXING—LUBRICATION—ROAD SERVICE

Phone 623-9068

161 Boone Road

Leaksville, N. C.

Niblets

- | | |
|-----------------------------------|------------------------------------|
| 2 cups cherrios | 2 cup Wheat Chex |
| 1 box unbuttered pretzels | $\frac{1}{2}$ lb. mixed nuts |
| 1 stick margarine | $\frac{1}{2}$ teaspoon garlic salt |
| $\frac{1}{2}$ teaspoon onion salt | 1 teaspoon salt |
| 1 beef bouillon cube | |

Mix last five ingredients in top of double boiler and pour over first four ingredients (cereals and nuts) and bake in 250 degree oven for two hours. Stir occasionally.

MRS. T. T. WEBSTER
Holly-Huntsville Club

Cheese Dip

- 1 pkg. powdered onion soup 1 cup sour cream

Mix. Serve with any of the following dippers: Toast "fingers" potato chips, pretzels, crackers, pineapple chunks, celery sticks, and cucumber fingers.

Salted Cereal Mix

- | | |
|---------------------------------------|---------------------------|
| $\frac{1}{3}$ cup butter or margarine | 2 cups Wheat Chex cereals |
| 1 T. Worcestershire Sauce | 2 cups Cherrios |
| $\frac{1}{4}$ teaspoon salt | 1 bag Pretzels |
| $\frac{1}{8}$ teaspoon garlic salt | $\frac{1}{2}$ cup nuts |
| $\frac{1}{8}$ teaspoon onion salt | |

1. Heat oven to 300 degrees.
2. Melt butter in shallow pan over low heat.
3. Stir in Worcestershire Sauce, salt, garlic and onion salt.
4. Add Wheat-Chex, cherrios, pretzels and nuts. Mix gently until all pieces are covered with butter.
5. Heat in oven on rack slightly above center for 30 minutes, stirring gently every 10 minutes.
6. Spread out to cool.

SALLIE BELL MOORE
Bethlehem Club

Compliments Of

WALL TEXACO SERVICE

Sandy Ridge, North Carolina

Cheese-Olive Tidbits

Place an olive on a toothpick, then a $\frac{1}{2}$ inch cube of sharpe cheddar cheese then another olive. This is a nice bite size party plate tidbit that freezes well.

Chipped Beef-Cream Cheese Spread

Mix $\frac{1}{4}$ pound chipped beef ground with two 3 ounce packages cream cheese and $\frac{1}{4}$ cup pickle relish. Spread on bread, cut in party shapes. Decorate with thin strips of pickle and pieces of olives, and pimento for a pretty open face party sandwich. These keep well in the freezer. Allow thirty minutes to an hour to thaw.

Ribbon Sandwiches

Stack three slices of bread. With a sharp knife, slice crusts from all sides of stack. Fill with one or more spreads. Cover stacks with wax paper and a moist cloth. Chill at least several hours. Then cut in $\frac{1}{2}$ inch slices. Stacks may be frozen and removed from freezer about one hour before slicing and using.

Chive Cheese Spread

1 pkg. chive cheese	$\frac{1}{2}$ t. Worcestershire Sauce
1 pkg. cream cheese	$\frac{1}{8}$ teaspoon red pepper
1 teaspoon lemon juice	$\frac{1}{4}$ teaspoon salt

Combine the above ingredients, thinning to smooth consistency for spreading, by using fresh cream. Add a few drops of green vegetable coloring for desired effect.

May be used as sandwich spread or dip for potato chips, or crackers.

Crisp Caraway Logs

Using 1 package refrigerated biscuits, cut biscuits in half; roll each part into a 4-inch pencil-thin stick. Brush with milk. Coarsely crush $1\frac{1}{2}$ cup crisp rice cereal; combine with 2 teaspoons salt and 2 tablespoons caraway seed, celery seed, or toasted sesame seed. Roll sticks in mixture. Bake on greased cookie sheet in very hot oven (425°) about 10 minutes. Makes 20.

Variation: Use crust of loaf bread slices. Brush with melted butter. Roll in crushed cereal and seeds. Toast. Serve as snack or tea party food.

RACHEL FERGUSON
Extension Nutritionist

Toasted Coconut Bars

Mix 1 cup flaked coconut and 1 cup Grape-Nuts (or chopped walnuts). Remove crusts from 4 slices day-old bread; cut in 1-inch strips. Dip strips in $\frac{2}{3}$ cup sweetened condensed milk till well coated and roll them in the coconut mixture. Place strips on a greased cookie sheet. Bake in moderate oven (350°) about 10 minutes.

Makes 15 bars.

Home Economist

Toasted Pumpkin Seeds

Separate fiber from unwashed pumpkin seeds. To two cups of seed add $1\frac{1}{2}$ tablespoons melted butter, $1\frac{1}{4}$ teaspoons salt. Mix well. Spread on greased, shallow pan. Bake in slow oven (250°) until crisp and brown.

MRS. KATE HOSKINS

Grilled Snack

Spread graham crackers with peanut butter; scatter with miniature marshmallows on top. Place low under broiler to heat and brown lightly. Serve at once.

MRS. KATE HOSKINS

Herbed Chips

Place large potato chips on baking sheet; sprinkle with marjoran, thyme, or basil. Heat in moderate oven (350°) 5 minutes

MRS. KATE HOSKINS

Corn Beef Sandwich Spread

1 cup corn beef (packed tight)	3 crackers
6 small sweet pickles	2 tablespoons vinegar
3 hard cooked eggs	$\frac{2}{3}$ cup evaporated milk
1 small onion	(undiluted)

Medium grind beef, pickles, onion, crackers and egg whites together. Mash egg yolks into mixture and add vinegar and milk, mixing well. This may also be served on lettuce leaves as a main dish.

MRS. MARVIN BRAME
Mayo-Mount Club

Sandwich Loaf

1 unsliced loaf sandwich bread	Lettuce
Butter	Egg salad
Mayonnaise	9 oz. pkg. cream cheese
Tomatoes, sliced, peeled	Milk
Ham filling (or chicken salad or other meat)	Parsley

Remove all crust from a loaf of day old bread. Cut 4 lengthwise slices about $\frac{1}{2}$ inch thick and spread with butter. Place a slice on a platter, spread with mayonnaise. Then cover with sliced tomatoes. Spread another slice with mayonnaise and place the mayonnaise side down on tomatoes. Spread top of this slice with ham filling, cover with third slice of bread. Spread it with mayonnaise and cover with egg salad then lettuce. (Lettuce can be used alone). Spread 4th slice of bread with mayonnaise and place it mayonnaise side down on lettuce. Press firmly until fluffy and frost out side of loaf. Garnish with parsley. Chill and let stand at least 1 hour. Slice crosswise to serve. Serves 8.

Sandwich Spread

2 bananas	1 12 oz. jar peanut butter
2 T. powdered sugar(xxxx)	(creamy)
1/3 cup milk	

Makes two and one-half cups spread.

MRS. LOLA Y. IRVIN
Belmont Home Demonstration Club

Sandwich Filling

Grind together:

$\frac{3}{4}$ cup raisins

$\frac{3}{4}$ cup peanuts

Add:

1 cup finely grated carrots

Mix with salad dressing or orange juice to spread on bread. This type sandwich freezes well, if closely wrapped.

IDEAL CLEANERS and SHIRT SERVICE

CUSTOM CARE DRY CLEANING and SHIRT SPECIALIST

Phone 349-6051 - 349-4900

REIDSVILLE, N. C.

COMPLIMENTS OF

Reidsville Coca Cola Bottling Company

REIDSVILLE, N. C.

Snipes-Crowell Lumber Company, Inc.

COMPLETE LINE OF BUILDING MATERIALS

Phone 573-3361

Highway 220, South

STONEVILLE, N. C.

STOKESDALE HARDWARE CO.

Hardware, Building Material, Shoes, Clothing, Dry Goods,
Plumbing, Seeds, Farm Machinery and Electrical Appliances

P. O. Box 96

Phone MI 3-3411

Stokesdale, North Carolina

Reidsville Block & Concrete Specialties

SOLITE BLOCKS

BRIXMENT MORTAR

P. O. Box 1325

Phone 349-6485

REIDSVILLE, NORTH CAROLINA

HANDY ELECTRIC CO.

ELECTRICAL CONTRACTING

Phone 349-5933

P. O. Box 1343

REIDSVILLE, NORTH CAROLINA

FRYE'S GARAGE

Hydramatic Service - Lemp Head Grinder - Wheel Balancing

Phone 573-2736

Night Phone 573-2656

STONEVILLE, N. C.

VISIT US IN OUR NEW LOCATION

**Richardson Insurance Agency
and Real Estate**

J. L. RICHARDSON, Prop.

Phone 548-6066

U.S. 220

Between Madison-Mayodan

BROOKE FUNERAL HOME

24 HOUR AMBULANCE SERVICE

Edward L. Brooke

Phone 643-3711

STOKESDALE, N. C.

BAKED FRUIT DESSERTS

Apple Cheese Crisp

4 apples	$\frac{1}{2}$ cup flour
$\frac{1}{4}$ cup water	$\frac{1}{4}$ cup shortening
1 teaspoon lemon juice	$\frac{1}{2}$ teaspoon salt
$\frac{3}{4}$ cup sugar	$\frac{3}{4}$ cup cheese
$\frac{1}{2}$ teaspoon cinnamon	

Peel, slice in eighths and core apples. Place in a shallow buttered baking pan. Pour water and lemon juice over apples. Mix sugar, cinnamon, flour, shortening, salt and cheese. Sprinkle over the apples. Bake in a moderate oven (350°) until apples are tender and crust is crisp or about 30 minutes. Serve warm or cold with or without whipped cream.

Extension Recipe

No Sugar Apple Betty

(For Diabetics — 90 Calories)

10 Sucaryl tablets or ($1\frac{1}{4}$ teaspoon solution)	2 cup soft coarse bread crumbs (2 slices bread)
$\frac{1}{4}$ cup water	$\frac{1}{2}$ teaspoon salt
2 T. lemon juice	4 medium sliced thin apples
$\frac{1}{2}$ teaspoon cinnamon	

Mix or dissolve Sucaryl with water and lemon juice. Toss together bread crumbs, cinnamon and salt until well mixed. Spread about $\frac{1}{3}$ of the crumbs in greased $1\frac{1}{2}$ quart casserole, cover with half of the apple slices. Add layer of crumbs and remaining apples slices. Finish with layer of crumbs. Spoon sucaryl mixture over top layer, cover, bake in oven (375°) 20 minutes, remove cover, continue baking 30 to 35 minutes longer.

MRS. JAMES STACY DUNCAN
Glencoe Club

Baked Fruit

1 can dark pitted cherries	$\frac{3}{4}$ cup brown sugar
1 can sliced peaches	Grated rind of $\frac{1}{2}$ orange
1 can apricot halves	Grated rind of $\frac{1}{2}$ lemon
1 can crushed pineapple	Juice of $\frac{1}{2}$ orange

Drain juice from fruit. Add juice and grated rind and sugar. Arrange in casserole and bake 30 minutes at 325° . Serve plain or with ice cream.

MRS. EDMOND DRAPER
Sunshine Club

Spanish Baked Bananas

$\frac{1}{2}$ cup sugar	1 teaspoon butter
Juice of 1 orange	1 pinch cinnamon
1 teaspoon lemon juice	4 ripe bananas

Mix together $\frac{1}{2}$ cup sugar (brown is best), juice of 1 orange, 1 teaspoon lemon juice, 1 teaspoon butter, and 1 pinch cinnamon. Cook for 2 minutes. Peel 4 ripe bananas, split in halves length ways. Lay in buttered baking dish. Pour the cooked syrup over them and bake in a rather slow oven about 20 minutes or until bananas are tender, but not mushy.

These delicious bananas are served either as an accompaniment to a meat course or as a dessert.

MISS LESSIE WRAY
Mayo-Mount Club

Cherry Cobbler

I use this batter often for a variety of fruits, it is easy and quickly made, therefore I use it much oftener than lining with regular pie pastry. I use the blackberries, dewberries or soft peaches, chopped, which are also good with this type batter.

When I use my home canned cherries for this batter, which have been canned with a small amount of sugar, I use only $\frac{1}{2}$ cup sugar to the pint can of cherries.

$\frac{3}{4}$ can milk	$\frac{1}{2}$ teaspoon salt
$\frac{3}{4}$ cup sugar	$\frac{3}{4}$ stick butter
$\frac{3}{4}$ cup flour	1 can pie cherries
2 tablespoons baking powder	

Put butter in casserole or baking pan to melt. Mix together sugar, flour, baking powder, salt and milk. This is a thin batter. Pour into baking dish then pour cherries on top. Cook in moderate oven until batter rises through the fruit and browns a golden brown.

MRS. J. W. BARTEE
Midway Club

WILLIAMS and COMPANY

LADIES & MEN'S WEAR — SINCE 1873

Phone 349-4591

Reidsville, N. C.

Dewberry Cobbler

- 2 cups dewberries $\frac{3}{4}$ cup sugar
1 stick butter or margarine

Melt margarine in casserole in which you plan to bake. Wash and drain berries and add sugar. Coat well by stirring and let stand.

- $\frac{3}{4}$ cup flour $\frac{3}{4}$ cups sugar
2 tablespoons baking powder $\frac{3}{4}$ cup sweet milk

Sift flour, sugar and baking powder, add milk and stir well. Pour batter into melted butter and stir slightly. Spoon berries over top of batter. Do not stir as batter will rise to top when baked. Bake uncovered at 375° for 45 minutes or until brown.

MRS. R. O. JONES

Monroeton Home Demonstration Club

Angel Hash

- 3 cups sweet milk 2 tablespoons flour
Let boil: 2 egg yolks
 $\frac{1}{2}$ cup sugar

Mix well and add to milk as it boils. Take off stove and add 1 teaspoon vanilla. Beat egg whites, and add to custard after it cools.

To one pint whipped cream add:

- 1 small can pineapple 10¢ worth marshmallows, cut
 (drained and chopped) with scissors
3 or 4 ripe bananas cut fine 1 pinch of salt

Add this to custard mixing well. Put in refrigerator tray. Stir every 30 minutes.

MRS. O. N. SHERRILL

Belmont Home Demonstration Club

Peach Cup Upside Pudding

- 6 peach halves $\frac{1}{2}$ teaspoon cinnamon
2 eggs 2 cups soft bread crumbs
 $\frac{3}{4}$ cup sugar 2 tablespoons melted butter

Put fresh or canned peach halves, cut side up, in buttered custard cups. Beat eggs until light, add sugar and beat thoroughly. Add $\frac{1}{2}$ teaspoon cinnamon, bread crumbs and melted butter. Pour mixture over the peach halves. Bake in a hot oven (400°) 25 minutes or until a toothpick comes out clean when stuck into the center. Turn out of cups and serve with a fruit sauce.

FRUIT SAUCE

Mix 2 tablespoons cornstarch, $\frac{1}{4}$ cup sugar and $\frac{1}{4}$ teaspoon cinnamon. Add 1 cup peach syrup or juice and 2 tablespoons butter. Stir until blended. Heat to boiling and cook until mixture thickens.

Baked Pears

- | | |
|---|----------------------------------|
| $\frac{1}{4}$ cup brown sugar | 1 T. grated orange rind |
| $\frac{1}{4}$ cup white sugar | 1 cup orange juice |
| 1 tablespoon cornstarch or
2 tablespoons flour | 1 teaspoon grated lemon rind |
| $\frac{1}{8}$ teaspoon salt | 2 tablespoons lemon juice |
| 2 T. butter or margarine | 4 ripe pears or 8 halves, canned |

Mix brown and white sugar, cornstarch or flour and salt. Add butter, orange and lemon juice and rind. Cook until mixture becomes clear and is thickened. (Cornstarch will make a clearer sauce than the flour.) Cut peeled pears in half, then core. Place the fresh or canned pears in a shallow baking dish. Pour above mixture over them. Bake uncovered in a moderate oven (350°) for 15 minutes or until pears are tender. Baste every five minutes. Serve warm. Two pear halves and some of the sauce counts as one serving.

Extension Nutritionist

Rhubarb

Cut 4 large stalks in 1 inch pieces (makes about 4 cups), cook with $\frac{3}{4}$ cup sugar and $\frac{1}{2}$ cup water. Bring to boil and cook 3 to 4 minutes. Cool and serve as a fruit dish or relish. If you wish, add a stick of peppermint candy while hot for flavor.

ISABELLE BUCKLEY

Forgotten Strawberry Torte

- | | |
|--|---|
| 4 — 3 egg whites | $\frac{1}{8}$ 1/8 teaspoon almond extract |
| $\frac{1}{8}$ — 1/8 teaspoon salt | $\frac{2}{3}$ $\frac{1}{2}$ cup heavy cream |
| $\frac{1}{4}$ — 1/4 teaspoon cream of tartar | 2 cups fresh or frozen |
| $\frac{3}{4}$ — 3/4 cup sugar | $2\frac{2}{3}$ strawberries |
| $\frac{1}{2}$ — 1/2 teaspoon vanilla | |

Beat together the egg whites (at room temperature), salt, and cream of tartar until mixture holds a soft peak. Add sugar 2 tablespoons at a time, beating well after each addition. Continue to beat until mixture is very stiff. Add vanilla and almond extract. Butter the bottom, but not the sides of a 9 x 5 x 3 inch loaf pan. Spread the meringue evenly in the pan. Place in 450 degree, hot oven. Turn off heat immediately and let meringue stand in oven several hours or overnight. Turn out torte on a serving plate. Refrigerate until well chilled. Frost with sweetened whipped cream and top with strawberries. Serves 4 to 5. (This torte is soft-of marshmallow consistency.)

Home Economics Extension Nutritionist

Baked Custard

- | | |
|--|------------------------|
| 1 quart milk | 1/3 cup sugar |
| 2 eggs (large) or 4 yolks
(beat slightly) | 1/4 teaspoon salt |
| | Add flavoring to taste |

Mix eggs, sugar, salt and flavoring. Scald milk and add little at a time to yolk mixture. Pour into 1½ quart pyrex bowl. Set in pan of hot water and cook for 30 minutes or until set on 325 degrees.

MRS. W. T. COMBS, JR.
Double Springs Club

Angel Custard Filling

- | | |
|---|------------------------------|
| 1 T. unflavored gelatin
(1 envelope) | 1 teaspoon grated lemon peel |
| 1/4 cup cold water | 3/4 cup lemon juice |
| 6 beaten egg yolks | 3/4 cup sugar |
| 3/4 cups sugar | 6 stiff beaten egg whites |

Soften gelatin in cold water. Combine egg yolks, 3/4 cup sugar, lemon peel, and juice. Cook over boiling water, stirring constantly until mixture coats metal spoon. Remove from heat, add softened gelatin and stir to dissolve. Cool until partially set. Beat 3/4 cup sugar into egg whites, fold into custard. Garnish with cherries (in center). Leave stems in cherries.

MRS. J. B. BALSLEY, SR.
Belmont Home Demonstration Club

Coconut Cake Fingers

Set oven 375 degrees. Cut a plain loaf cake into fingers (1 x 1 x 3 inches long).

Mix together in bowl:

- | | |
|---|-----------------------|
| 1-1/3 cups of light brown sugar
(packed) | 1/4 cup melted butter |
| | 1/2 cup Pet Milk |

With aid of two forks, dip cake fingers, one at a time, in sugar mixture, covering all sides. Hold pieces of cake on fork to allow excess mixture to drain off into bowl.

Then roll each piece, as it is dipped in shredded coconut.

Put on greased baking sheet. Bake 10 minutes or until coconut is lightly browned. Remove from pan while warm.

MRS. CHARLIE TALLEY

P. D. McMichael

D. H. Huffines

G. Ed Smith

SELL YOUR TOBACCO AT

Brown's and Farmers Warehouse

"Where Tobacco Looks Better and Sells Higher"

Reidsville, North Carolina

WASHINGTON MILLS COMPANY

MAKERS OF

MAYO SPRUCE

UNDERWEAR



SPORTSWEAR



SLEEPWEAR



SOCKS



PUDDINGS

Egg Custard

3 eggs

1 pint milk

 $\frac{1}{2}$ cup sugar

4 tablespoons flour

1 tablespoon vanilla

1 stick butter

Slightly beat eggs, flour and sugar, add milk, vanilla and butter. Bake in a moderate oven until firm.

MRS. DEWEY GRIFFIN
Out Our Road Club

Bread Pudding

2 cups bread crumbs

2 eggs

1-2/3 cups milk

 $\frac{1}{2}$ cup sugar

Butter

Beat eggs, add sugar, milk; fold in bread crumbs. Pour in buttered pan. Dot with butter and cook 25 to 30 minutes in 350° oven.

MRS. JOE ALLEN
Bethlehem Club

Frozen Lemon Pudding

Chill until icy cold 1 cup pet milk. Mix together well beaten egg yolks, 6 tablespoons sugar, $\frac{1}{2}$ teaspoon grated lemon rind, and $\frac{1}{4}$ cup lemon juice. Stir and cook over boiling water until thickened (about 3 minutes). Cool. Beat the 2 egg whites until stiff and add 2 tablespoons sugar. Fold into cooled lemon mixture then chill. Rub sides and bottom of refrigerator tray with butter or margarine. Spread in bottom of tray 3 cups of vanilla wafer crumbs. Whip chilled milk until stiff. Fold into chilled lemon mixture. Pour into tray and sprinkle with vanilla wafer crumbs. Freeze without stirring. Serve in squares with maraschino cherries.

MRS. B. B. PEARSON
Monroeton Home Demonstration Club

COMPLIMENTS OF

TRI CITY PONTIAC, Inc.

134 WASHINGTON STREET

LEAKSVILLE, N. C.

Prune Pudding

1 cup cooking oil	1 teaspoon baking powder
2 cups sugar	½ teaspoon salt
3 eggs	1 teaspoon nutmeg
1 cup cooked, chopped prunes	1 teaspoon cinnamon
1 cup buttermilk	1 teaspoon allspice
2 cups cake flour	½ teaspoon cloves
½ cup black walnuts	1 teaspoon vanilla
1 teaspoon baking soda	¼ cup prune juice

Mix ingredients in order named. Bake at 350° for 35 or 40 mins.

SAUCE FOR PRUNE PUDDING

1 cup buttermilk	½ teaspoon soda
1 cup sugar	1 teaspoon vanilla
3 tablespoons white syrup	1 teaspoon lemon flavoring

Boil, stirring constantly, for 3 minutes. Pour over pudding as soon as it comes from the oven.

MRS. ETTA WALL
Out Our Road Club

Chocolate Sauce

2 squares unsweetened chocolate	2 tablespoons butter
2 cups milk	2/3 cup sugar
2½ tablespoons flour	1/8 teaspoon salt
	1 teaspoon vanilla

Heat chocolate and milk in double boiler. When chocolate is melted, beat with rotary egg beater until blended.

Combine sugar, flour and salt, add gradually to chocolate mixture. Cook until thickened stirring constantly. Cook 5 minutes longer stirring occasionally, add butter and vanilla. Serve on cottage pudding or other dessert. Makes 2½ cups sauce.

MRS. R. O. JONES
Monroeton Home Demonstration Club

For lovely hostess premiums - arrange a Stanley Party - call or write

FRANCES FRIDDLE

Madison 548-5365

Route 2, Stokesdale, N. C.

Prune Pudding

- | | |
|----------------------|------------------------------|
| 1½ cup sugar | 1 cup salad oil |
| 3 eggs | 1 small pkg. citrus fruits |
| 2 cups flour | 1 small jar candied cherries |
| 1 cup chopped prunes | 1 cup chopped nuts |
| 1 cup prune juice | ¼ teaspoon salt |

1 teaspoon of each: soda, nutmeg, lemon, cloves and vanilla.

Cream together sugar, oil and eggs. Sift dry ingredients together and add alternating with prune juice. Add fruits, nuts and flavorings. Bake for 1½ hours at 300 degrees in covered baking pan on lower rack of oven.

MRS. RUSSELL FULCHER
Mayo-Mount Club

Persimmon Pudding

- | | |
|-------------------------|-----------------------------------|
| 1 quart persimmon pulp | ½ lb. butter or 2 stick margarine |
| Heaping quart flour | 2 cups milk |
| 4 eggs | 1 tablespoon vanilla |
| 2½ cups sugar | 2 teaspoons cinnamon |
| 1 heaping teaspoon soda | 2 teaspoons allspice |

Cook around one hour or until firm at 350 degrees.

MRS. FRANK GRIFFIN
Out Our Road Club

Persimmon Pudding

- | | |
|------------------------------------|---------------------|
| 1 cup ripe strained persimmon pulp | ¼ cup plain flour |
| 2 cups grated sweet potatoes | ¼ cup corn meal |
| 1½ cups brown sugar | ½ lb. melted butter |
| 1 cup chopped pecans | 3 large eggs |
| 2/3 cup whole milk | Pinch salt |
| | Pinch nutmeg |

Mix all ingredients together and bake in a large baking dish at 350 degrees for 55 minutes.

MRS. JOHN R. JARRELL
Bethlehem Club

Compliments Of

POOLE FURNITURE COMPANY

Phone 548-2357

Mayodan, N. C.

Persimmon Pudding

- | | |
|-----------------------------|-------------------------------|
| 2 cups persimmon puree | 1 stick butter or margarine |
| 2 cups brown sugar | ($\frac{1}{2}$ cup) |
| 2 cups flour | $1\frac{1}{2}$ cups milk |
| $\frac{1}{2}$ teaspoon soda | 1 teaspoon cinnamon |
| $\frac{1}{4}$ teaspoon salt | $\frac{1}{2}$ teaspoon nutmeg |
| 1 egg | $\frac{1}{2}$ teaspoon cloves |

Add sugar to persimmon puree. Add egg. Add dry ingredients (which have been sifted together) alternate with milk. Add melted butter. Bake at 350° for 35 minutes. Serve with whipped cream.

MRS. KATE HOSKINS

Strawberry Pudding

- | | |
|--|---------------------------------------|
| 2 cups milk | 3 egg yolks |
| $\frac{1}{2}$ teaspoon salt | 1 pint strawberries (fresh or frozen) |
| 3 tablespoons flour | 1 teaspoon vanilla |
| $\frac{3}{4}$ cup sugar (if berries pre-sweetened) | |

Combine milk, salt, flour, and sugar in top of double boiler and cook until hot. Beat egg yolk and gradually stir into hot mixture. Cook, stirring occasionally until mixture thickens. Remove from heat and add vanilla. Pour strawberries into mixture and stir well.

Line bottom of casserole with vanilla wafers and pour one-half of mixture over wafers. Place another layer of wafers and rest of filling.

Beat egg whites until stiff, gradually adding 3 tablespoons sugar. Distribute evenly over pudding and place in oven at 400 degrees until meringue browns.

MRS. THOMAS PRATT
4-H Adult Leader

MRS. CAREY LEA SHELTON
Extension Secretary

COMPLIMENTS OF
BANK of STONEVILLE
STONEVILLE, NORTH CAROLINA

4% Paid On 1 Year Savings

MEMBER FEDERAL DEPOSIT INSURANCE CORPORATION

Strawberry Cake Pudding

3 tablespoons butter or margarine	1/8 teaspoon salt
1/2 cup flour	1 cup milk
1 teaspoon baking powder	1 pkg. thawed sweetened straw- berries, (or 3 c. fresh berries and
1/2 cup sugar	1/2 cup sugar)

Melt butter in 2½ quart casserole. Sift together the flour, sugar, baking powder and salt. Add the milk and blend thoroughly. Pour into casserole with butter. Do not stir. Add strawberries. If fresh strawberries are used, mix with sugar and heat until sugar is melted. Cook in a 400 degree oven until cake pudding rises to top and sets and sauce forms on the bottom, about 30 minutes. Serve with or without sweetened whipped cream or ice cream.

MRS. J. A. KNIGHT
Sharon Club

Sweet Potato Pudding

4 cups grated raw sweet potatoes	1 cup corn syrup, white
2 cups milk	1/2 cup chopped pecans
1/2 cup butter	1 teaspoon salt
1/2 cup sugar	1/2 teaspoon nutmeg
3 eggs	1/2 teaspoon cinnamon
	1/2 teaspoon cloves

Grate sweet potatoes and drop into milk to keep them from turning dark. Cream butter and sugar well. Add eggs, one at a time blending well after each addition. Gradually add the milk and potatoes. Add the white syrup and mix well. Blend in the spices and fold in the nutmeats. Pour into a buttered pan or casserole and bake 1 hour in a moderate oven, (not over 400 degrees). Serve plain or with whipped cream.

Variations:

1. Juice and grated peeling of one orange may be added to mixture before baking.
 2. Brown sugar may be used instead of white sugar.
 3. Vanilla flavoring may be added.
- The main thing is to keep it spicy and crunchy.

MRS. T. B. ADAMS
Out Our Road Club

Grated Sweet Potato Pudding

3 or 4 cups raw grated sweet potatoes	$\frac{1}{2}$ teaspoon salt
$\frac{1}{2}$ cup light syrup	$\frac{1}{2}$ cup sugar
$\frac{1}{3}$ cup melted butter	$1\frac{1}{2}$ cups sweet milk
1 teaspoon nutmeg	3 whole eggs, beaten
	1 teaspoon cinnamon

Mix and put in greased casserole. Bake at 350 degrees until firm and brown on top. Serve with whipped cream if you like.

MRS. FLOYD L. MARTIN
Holly-Huntsville Club

Sweet Potato Pudding

5 cups grated potatoes	$\frac{1}{2}$ cup of butter
4 cups sweet milk	1 tablespoon vanilla or lemon
2 cups sugar	flavoring

Mix well all ingredients and cook 2 hours at 350 degrees.

MRS. JOHN L. ROSS
Bason Club

Squash Pudding

Boil squash until well done, drain all water from them and mash fine.

4 cups squash	3 tablespoons flour
3 or 4 eggs	2 tablespoons nutmeg
$2\frac{1}{2}$ cups sugar	Dash of salt
$\frac{1}{2}$ cup sweet milk	

Pour in pan or oven dish, dot with $\frac{3}{4}$ stick of butter. Place in 400° pre-heated oven. Cook until thick, stir while cooking. Place under boiler, brown a tiny bit.

MRS. T. B. AUSTIN
Happy Home Club

J. E. DRAPER GROCERY

PURE GAS and OIL — GROCERY — FARM SUPPLIES

Route 2

Madison, N. C.

Graham Delight

- | | |
|---------------------------------------|--------------------------------|
| 3 eggs (beaten) | 1 can crushed pineapple |
| ½ lb. butter or margarine
(melted) | (No. 2 can) (drained) |
| 1 cup sugar | 1 box graham crackers |
| 1 cup broken nuts | 3 boxes red gelatin mixed with |
| 1 can coconut (flaked) | water as directed on pkg. |

- Step 1. Mix first six ingredients.
2. Grease large dish (approx. 8 x 13 x 2)
 3. Line bottom of dish with graham crackers (left in squares)
 4. Add layer of mixture
 5. Alternate graham crackers and mixture making three layers of each
 6. Add gelatin that has been slightly congealed
 7. Keep in refrigerator

MRS. EDNA EARLE SEAY
Williamsburg Home Demonstration Club

TAKE-IT-EASY DESSERTS

Make every quick meal a good one even down through the dessert. This is the final touch to satisfy your family's appetite and make eating a happy occasion.

There are so many items you can keep on hand to make last minutes glamorous desserts for family or company. An endless variety of desserts can be made from these: ice cream, fruit—fresh, canned or frozen—cookies, cakes, pies or puddings (home-made or “store bought”), stored in the pantry or freezer; mixes for making quick cakes, pies or puddings.

Quick Orange Sauce

- | | |
|--------------------|--------------------------|
| 1 cup sugar | 1 tablespoon lemon juice |
| ¾ cup orange juice | 1 teaspoon orange rind |

Mix and stir until sugar is dissolved. Serve over hot cake, doughnuts or puddings. Is better if allowed to stand 30 minutes or longer for flavors to blend well and sugar thoroughly dissolve.

Doughnuts a'la Mode

Split doughnuts and spread with jelly or sweet topping. Heat 10 minutes in 400° oven. Serve hot with or without whipped cream or ice cream.

Maple Nut Topping

Blend together 2 tablespoons butter, 1 tablespoon Maple syrup, and $\frac{1}{4}$ cup finely chopped pecans. Spread over doughnuts.

Lemon Coconut Topping

Combine $\frac{1}{4}$ cup sugar, 1 teaspoon grated lemon rind and 1 tablespoon lemon juice. Spread over doughnuts and sprinkle with shredded coconut.

Coffee Pecan Parfait

Dissolve 1 package of orange flavored gelatin in $1\frac{1}{4}$ cups hot coffee. Cut 1 pint of coffee, vanilla, or buttered pecan ice cream in chunks. Add to the hot coffee and stir until melted. Chill until mixture begins to thicken (5 to 10 minutes in metal ice tray placed in freezing compartment of refrigerator). Fold in $\frac{1}{2}$ cup chopped pecans. Fill parfait glasses or dessert compotes with mixture and allow to chill until firm. (About 35 minutes in refrigerator or 20 minutes in home freezer). Top with whipped cream and chopped nuts.

Chocolate Pudding Cake

- | | |
|----------------------------------|-----------------------------------|
| 1 medium (8 oz.) angel food cake | 1 cup milk |
| $\frac{1}{2}$ pint heavy cream | 1 pkg. instant chocolate pudding |
| | $\frac{1}{2}$ cup toasted almonds |

Slice cake into four equal rings. Whip the cream. Add the chocolate pudding to the milk and beat until smooth and thick. Fold one half of the whipped cream into the pudding mixture. Divide the mixture into two bowls. Use half as filling between the four layers of angel food cake. Add the remaining whipped cream to the other half of chocolate pudding mixture and use it on top and sides of cake. Sprinkle sliced almond on top. Place in refrigerator until ready to serve.

Hot Spiced Apple Sauce Sundae

To 2 cups of applesauce add 2 tablespoons sugar, $\frac{1}{4}$ teaspoon cinnamon and a dash each of nutmeg, allspice, and cloves. Heat and spoon over individual servings of vanilla ice cream.

VIRGINIA WILSON
Extension Nutritionist

CHILLED FRUIT DESSERTS

Apricot Fluff

- | | |
|-----------------------------|-----------------------------------|
| 1 cup boiling water | 1 cup whipped cream, |
| 1 pkg. lemon flavored jello | sweetened with |
| 1 cup sieved apricots | 2 tablespoons sugar, (if desired) |

Pour boiling water over Jello. Dissolve. Chill until thick but not stiff. Beat until fluffy. Fold in sieved apricot and whipped cream. Pour into mold and chill until set. Serve plain or with cookies or cake as desired. Whipped evaporated or dried milk may be substituted for whipped cream.

Frosted Apricot

- | | |
|----------------------------|--------------------------------|
| 2 pkg. orange jello | 1 No. 2½ can apricots cut fine |
| 3½ cups boiling water | and well-drained |
| (can use some fruit juice) | 1 9 oz. can crushed pineapple, |
| 16 marshmallows, cut fine | drained |

Mix jello and boiling water and juices. Place marshmallows in hot mixture. Let cool and add the fruit. Pour in mold and let set.

TOPPING

- | | |
|---------------------|--------------------------|
| 1 egg beaten | ½ cup pineapple juice |
| ½ cup apricot juice | 1½ tablespoon cornstarch |
| ¼ cup sugar | Dash of salt |

Cook this topping mixture until thick. Cool. Add ½ pint cream whipped and fold until smooth. Spread on top of molded mixture. Nuts may be added if desired.

MRS. ROBERT V. JONES
Northwood Home Demonstration Club

Apple-Berry Jello

- | | |
|---------------------------------|--------------------------|
| 2 cups applesauce | 2 boxes strawberry jello |
| 1 pint pkg. frozen strawberries | 2 cups hot water |
| (with juice) | |

Dissolve jello in hot water, cool, add applesauce, then berries. Stir to blend evenly, Chill.

MRS. HOLTON McCOLLUM
Bason Club

Compliments Of

SHARP'S DEPARTMENT STORE

MADISON, N. C.

Cherry Sparkler

1 package cherry jello
1½ cups boiling water

2½ cups cold gingerale or cola

Dissolve gelatin in boiling water. Chill until slightly thickened. Add ginger ale or cola slowly. Pour into parfait glasses; chill until firm.

MRS. ALLEN PRICE
Out Our Road Club

Cranberry Orange Chiffon Dessert

1 1 lb. can whole cranberry
sauce
½ cup brown sugar
1 teaspoon grated orange rind
½ cup orange juice

1 3 oz. pkg. cherry gelatine
1/3 cup chopped pecans
1 cup whipping cream
1 cup vanilla wafer crumbs
3 T. butter, melted

Heat cranberry sauce, brown sugar and orange rind and juice together. Add gelatine and stir until dissolved. Cool, fold in nuts and and whipped cream. Combine wafer crumbs and melted butter and make crust in ice cube tray. Pour in gelatine mixture and sprinkle with crumbs. Chill until firm.

Makes six to eight servings.

MRS. WALTER WOOD
Sandy Cross Home Demonstration Club

Party Roll

¼ lb. graham crackers (8 double) ½ cup nuts (cut in small pieces)
½ cup chopped pitted dates 3 T. cream or milk
(¼ lb.) 1 teaspoon vanilla
8 large marshmallows cut into
little pieces

Crush graham crackers and save out 3 tablespoons to roll mixture in. Mix other ingredients in bowl and form into a roll. Roll in crumbs sprinkled on wax paper. Chill 3 or 4 hours. Slice, serve plain or top with whipped cream.

MRS. G. W. APPLE, SR.
Midway Club



Date Roll

1 lb. marshmallows

1 lb. nuts

1 lb. dates

1 lb. graham crackers

Roll graham crackers fine. Cut ingredients. Mix together with $\frac{1}{2}$ cup sweet milk. Make into roll; wrap in wax paper. Chill in refrigerator. Slice as needed.

MRS. J. C. PEAY
Intelligence Club

MRS. GEORGIA CHILDREY
Westwood Home Demonstration Club

"Busy Day" Lemon Cheesecake

1 large pkg. cream cheese (8 oz.) 1 pkg. lemon instant pudding

2 cups whole milk 1 8" graham cracker crust

Stir cream cheese until very soft. Blend in $\frac{1}{2}$ cup milk. Add remaining milk and the pudding mix. Beat with egg beater just until well mixed. (About 1 minute—do not over beat). Pour at once into graham cracker crust. Sprinkle crumbs lightly over top. Chill 1 hour.

Serves eight.

ELSIE NEAL
Former Member

Lime Jello Whip

1 family size lime jello

 $\frac{3}{4}$ cup sugar

2 cups hot water

2 tablespoons lemon juice

Mix and let begin to jell, then whip. Whip 1 large size can evaporated milk then mix both together. For bottom and top mix;

1 stick melted butter

1 large box vanilla wafer

1 cup coconut (brown in butter) (crushed)

Use one half mixture fill bottom of pan. Add entire jello mixture then add remaining crumbs on top. Chill. Serve in squares.

MRS. RAYMOND STYERS
Twilight Home Demonstration Club

COMPLIMENTS OF

RAY FUNERAL HOME

PHONE 548-9606

MADISON, N. C.

Frozen Lemon Cake

3 eggs
Juice and grated rind of $1\frac{1}{2}$
lemons
 $\frac{1}{2}$ cup sugar

1 small can evaporated milk,
(chilled)
1 cup vanilla wafer crumbs

Beat egg yolks slightly and combine with the lemon juice, rind and sugar. Place in top of double boiler. Cook and stir over very hot, not boiling, water until thickened. Remove from heat and cool. Beat egg whites until very stiff and fold into the lemon mixture; also beat cream until very stiff and fold in. Sprinkle half of the vanilla wafer crumbs in the bottom of a refrigerator tray. Add the lemon mixture and sprinkle the remaining crumbs on top. Freeze until firm or of desired consistency.

MRS. W. R. FRENCH
Bethlehem Club

Lemon Pie

Soften cheese 12 oz. box of cottage cheese or 8 oz. package cream cheese), blend in $\frac{1}{2}$ cup milk and $\frac{1}{4}$ cup sugar, add remaining $1\frac{1}{2}$ cups milk and 1 package pudding mix. Beat slowly with egg beater one minute. Pour at once in Graham cracker crumbs before it congeals. Sprinkle crumbs lightly on top. Chill 1 hour. Serves 8 people.

Orange Fluff

1 13 oz. can cold evaporated milk
1 cup orange juice
1 pack orange jello
 $\frac{1}{2}$ cup sugar
Vanilla wafers

Dissolve jello in hot orange juice, add sugar and stir thoroughly. Chill until slightly thickened, whip the milk and all together. Pour over crushed wafer crumbs at the bottom of the pan and top too. Chill and serve in squares.

Note: This is improved by addition of chopped coconut and cherries.

MRS. R. L. WITTY
Glencoe Club

WALKER'S GARAGE

ALLIS-CHALMERS SALES and SERVICE

Phone 349-5696

Greensboro Road

Reidsville, N. C.

Peach Parfait Pie

- | | |
|-----------------------------------|---------------------------------------|
| 1 pkg. lemon gelatin | $\frac{1}{4}$ teaspoon almond extract |
| $1\frac{1}{4}$ cups boiling water | $\frac{1}{4}$ cup sugar |
| 1 pint vanilla ice cream | 1 9" baked pie shell |
| 2 cups chopped ripe peaches | |

Add boiling water to gelatin and stir until dissolved. Break up ice cream with a fork and stir into gelatin. Chill 10 minutes. Add peaches, sugar and almond extract to gelatin mixture. If desired, omit almond extract and add $\frac{1}{2}$ cup chopped almonds and 6 macaroons, crumbled. Pour into pastry shell. Chill until set. Garnish with sliced peaches.

Pineapple Dessert

- | | |
|---------------------------|--------------------------------|
| $\frac{2}{3}$ cup sugar | 1 small can crushed pineapple, |
| 2 eggs, beat in the sugar | juice and all |

Cook all together until mixture boils. Add 1 package lemon jello. Mix real good then cool.

Whip 1 large can evaporated milk. Then fold into mixture.

Crush vanilla wafers or graham crackers and line dish which has been greased lightly with the crumbs.

Pour mixture in dish and chill.

MRS. RALPH H. SEIGLER
Westwood Club

Pineapple Dessert

- | | |
|-----------------------------------|---------------------------------|
| $\frac{1}{2}$ cup butter | 1 small can pineapple, well |
| $1\frac{1}{2}$ cup powdered sugar | drained |
| 2 eggs, well beaten | $\frac{1}{3}$ cup nuts, chopped |
| 1 7 oz. pkg. vanilla wafers | $\frac{1}{2}$ teaspoon vanilla |
| $\frac{1}{2}$ pint cream | |

Cream together and beat well, butter, sifted powdered sugar and eggs. Set aside. Roll crumbs of a 7 oz. package of vanilla wafers. Line bottom of greased pan (6" x 10") with crumbs. Reserve some crumbs for top. Whip cream until stiff. (A substitute low-calorie dessert topping may be used). Add can of well drained pineapple, chopped nuts and vanilla. Put butter mixture over crumbs, then cream mixture; top with remaining crumbs. Chill several hours (over night, if possible). Serves 8 to 10 people.

MRS. NUMA MITCHELL
Berry Club

Raspberry Whip

1 pkg. frozen raspberries $\frac{1}{2}$ cup instant powdered cream

Allow raspberries to almost defrost; place berries and cream in small mixer bowl. Beat with electric mixer, 3—5 minutes, and pour into 4 serving dishes. Chill and serve. Makes 4 servings.

MRS. J. T. IRVING
Double Springs Club

Velva Fruit

6 cups fruit juice and pulp $\frac{1}{4}$ teaspoon salt
1½ to 2 cups sugar 2 tablespoons unflavored gelatin
2 tablespoons lemon juice $\frac{1}{2}$ cup cold water

Put fresh, frozen or canned fruit through a coarse sieve to get the 6 cups of fruit juice and pulp. Mix fruit, sugar, lemon juice and salt. Soak gelatin in cold water for 5 minutes. Dissolve soaked gelatin over boiling water. Mix gelatin and fruit mixture both of which should be at room temperature (70°). Freeze in hand freezer or mechanical refrigerator.

Spiced Stewed Fruit

Buy 1 package each of prunes, apricots, peaches.

Use 22-24 oz. mixed dried fruits 4 7 oz. bottles of lemon-lime
 $\frac{1}{2}$ cup raisins soda (Sundrop or 3 king size)
2 whole cloves 4 T. orange marmalade
2 sticks cinnamon (no more)

Place fruit, spices, and beverage in saucepan. Bring to boil. Cover and simmer gently until tender - 20 minutes. Add marmalade and cook 3 to 4 minutes longer. Makes 1 dozen generous servings. Serve with pork or as Fruit Lunch dessert or serve over pound cake.

MRS. E. S. POWELL
Home Economist

MARY'S BEAUTY SHOP

Distinctive Hair Styling — All Beauty Services

Phone 643-4892

Route 2 - Highway 65

Stokesdale, N. C.

Mr. Goodforyou Frozen Egg Dessert

4 large eggs	3¾ cups rolled vanilla wafers
¾ cup butter or margarine	¾ teaspoon flavoring or
¾ cup chopped pecans	½ lb. of fruit or
1½ cups powdered sugar	2 squares bitter chocolate

Cream butter and sugar together thoroughly. Add eggs slowly, beating well after each addition. Add nut meats and flavoring and mix well. Add ¾ of the vanilla wafer crumbs and beat together. Butter the bottom and sides of a 4 x 6 inch shallow pan or baking dish and spread wafer crumbs about one fourth inch thick over bottom of pan, then spread the creamed mixture evenly over crumbs. If a frosting is to be used the product should first be frozen to harden it and then apply frosting. If no frosting is used a few crumbs and colorful decorations should be placed on top of mixture to give a nice appearance. Freeze at 10 to 20 degrees. Cut into 2 in. squares.

Yield: ten servings.

MISS NANCY CARTER
Mayo-Mount Club

Frosting for Mr. Goodforyou Dessert

1 cup sugar	1/16 teaspoon salt
½ cup water	1 egg white
1/16 teaspoon cream of tartar or	½ teaspoon flavoring
2/3 tablespoon light corn syrup	Food coloring as needed

Cook the sugar, salt, cream of tartar and water to thread stage stirring only until sugar is dissolved. Pour into a fine stream on the egg white beating constantly while adding to prevent cooking egg in a lump. Flavor, then beat until thick enough to spread.

MISS NANCY CARTER
Mayo-Mount Club

Tri-City Insurance Agency, Inc.

All Forms of Insurance

Mutual and Stock Companies

103 Monroe Street

Telephone 623-6287

LEAKSVILLE, N. C.

Flower-Shower Cake

Make a custard with the following:

1 pint milk

3 egg yolks

1 cup sugar

2 tablespoons flour

While hot add:

1½ T. gelatin, which has been
soaked in

½ cup cold water

1 teaspoon vanilla flavoring

1½ teaspoon almond flavoring

Cool. Fold in 4 egg whites beaten stiff. Fold in 1 pint cream whipped, crumble 1 angel food cake. Line bottom of tube pan with waxed paper. Add layer of crumbled cake. Then layer of custard. Have 3 layers of cake and 3 of custard. Alternated. Chill until set. Turn out on plate. Ice with whipped cream or 7 minute frosting. Sprinkle with freshly grated or canned coconut.

Duke Power Home Economist

ROACH MOTOR COMPANY

USED CARS WITH MANY UNUSED MILES

L. G. (Hank) Tillotson

Carl Roach

Phone 349-4981

207 Harrison St.

REIDSVILLE, N. C.

Madison Lumber Company, Inc.

QUALITY CONSIDERED, WE ARE NEVER UNDERSOLD

115 West Hunter Street

Phone 548-2280

MADISON, N. C.

Ice Cream

(Ice Cream Churned In A Freezer)

$\frac{3}{4}$ cup granulated sugar	4 eggs, whole
1 tablespoon flour	1 pint, heavy cream
$\frac{1}{4}$ teaspoon salt	2 teaspoon vanilla
2 cups milk	

Mix sugar, flour and salt in top of double boiler; gradually stir in milk. Place over boiling water and cook until slightly thickened - about 10 minutes. Stirring occasionally. Reduce heat so that water in bottom part of boiler does not boil. Beat eggs slightly, stir in a little of the hot milk mixture, then quickly pour back into the remaining hot milk mixture. Cook over hot (not boiling) water for 5 minutes, stirring constantly. Remove from water; chill. Combine with cream, add vanilla; freeze. Makes $1\frac{1}{2}$ quarts.

FREEZING DIRECTIONS: Have can and dasher of freezer well scalded and cooled. Pour ice cream mixture into can, cover and adjust top ready for freezing. Pack crushed ice and rock salt around can in alternate layers nearly to top of can, using 1 cup salt to each 6 cups of ice (start with about 3 cups of ice, then $\frac{1}{2}$ cup of salt and so on). Turn the crank slowly until it begins to turn hard. (For electric freezer follow manufacturer's directions for correct speed). You may need to add more ice and salt, in the same proportion, during freezing to keep level with top of can. When crank turns hard (10 to 15 minutes) mixture is frozen to a soft mush. Remove top from can, draw out dasher. Scrape ice cream from dasher and press down into can. Cork the opening in cover tightly. Draw off most of the water; then repack, using 1 cup rock salt to 4 cups ice and fill to top of bucket. Let stand about 2 hours to ripen before serving.

VARIATIONS: Strawberry: Omit vanilla. Add 2 cups fresh crushed strawberries, sweetened with $\frac{3}{4}$ cup sugar with the cream. Or use 1 package thawed quick frozen berries.

Chocolate: Add 2 squares unsweetened chocolate to milk-flour mixture before placing over boiling water. Chocolate melts as mixture thickens.

Coffee: Omit vanilla. Add $1\frac{1}{2}$ tablespoons soluble coffee with the sugar.

Orange-Pineapple: Omit vanilla. Stir 6 tablespoons frozen orange juice concentrate into mixture before chilling. Add 2 cups crushed drained pineapple with the cream.

Pineapple Ice Cream

- | | |
|--------------------------------|-----------------------------|
| 1 No. 2 can crushed pineapple | 1 teaspoon vanilla |
| 3 eggs beaten | $\frac{1}{4}$ teaspoon salt |
| 1 to $1\frac{1}{4}$ cups sugar | $2\frac{1}{2}$ quarts milk |
| 3 tablespoons flour | |

Beat eggs, add the sugar, flour and salt mixed together, then add pineapple, vanilla and $\frac{1}{2}$ quart of milk. Pour into 1 gallon size hand operated freezer. Add 2 quarts whole milk. You may taste to see if sweet enough, but if too much sugar is added, cream will not freeze.

MRS. HORACE HUX
Morning Glory Club

Lemon Milk Sherbet

Heat $1\frac{1}{2}$ cups sugar and $\frac{1}{4}$ cup water. Cool. Add $\frac{1}{2}$ cup lemon juice, $\frac{1}{8}$ teaspoon salt, grated rind of 2 lemons and 4 cups milk.

Freeze. Stir when chilled to break up crystals . . . This is a winning recipe in State 4-H Dairy Food Contest.

Peach Ice Cream

- | | |
|-----------------------------|-----------------------------|
| 2 cups sugar | $\frac{1}{4}$ cup vanilla |
| 4 cups sliced fresh peaches | $\frac{1}{4}$ teaspoon salt |
| 6 eggs | 3 cups whole milk |
| 3 tall cans evaporated milk | |

Mix sugar and peaches. Mash well, beat eggs in three-quart bowl of electric mixer at high speed until lemon colored. Lower speed to slow and add evaporated milk, vanilla, salt and whole milk. Stir in peach mixture. Pour into one gallon freezer and freeze.

MRS. W. T. COMBS, JR.
Double Springs Club

Leaksville Frozen Food Locker

"CUSTOM PROCESSED"

Patrick Street

Dial 623-7063

LEAKSVILLE, N. C.

Beef and Pork For Sale in Wholesale Cuts — Quality
Guaranteed. Bank Financing Available.

Pies



Notes

Coconut Pie Shell

2 T. soft butter

1 pkg. (1½ cups shredded coconut)

Spread butter evenly in pie pan sprinkle coconut into pan and pack evenly into butter. Bake at 350° for 10 to 12 minutes. (To use with chiffon, jello, or ice cream parfait pie).

KATE HOSKINS
Home Economist

Homemade Pastry Mix

7 cups sifted enriched flour

1¼ cups lard for soft wheat flour

4 teaspoons salt

or 2 cups for hard wheat flour

Combine flour and salt. Cut lard into flour mixture with a fork or pastry blender until crumbs are about the size of small peas. Store Homemade Pastry Mix in covered container in refrigerator until ready to use. This mixture will keep at least a month. Yield: 8 single pies. 1½ cups of mix for a 9 inch crust, with 2 to 4 tablespoons water.

MRS. A. W. MIDDLETON
Sylvania Club

Never-Fail Pastry

2½ cups sifted flour

¾ cup shortening

¾ teaspoons salt

5 tablespoons cold water

Mix one half of shortening with flour in which salt has been added, use pastry blender until it looks coarse like meal. Add the other half of shortening and blend it well, until it looks like small beans. Sprinkle water over mixture and work with hands. Do not add more flour. Makes two crusts. The secret — everything measured accurately, no guessing.

RUBY ROBERTS
Matrimony Club

2 - Crust Pie

1½ cups flour

6 tablespoons ice water

½ cup shortening

½ teaspoon salt

Sift salt and flour together. Cut in shortening with a knife to size of pea. Add water gradually, still using knife to cut pastry.

MRS. BOBBY JOYCE
Mayo-Mount Club

Apple - Rolls

Make a pie crust and roll out small thin pieces of dough. Chop apples. Put $\frac{1}{2}$ cup of apples, $\frac{1}{4}$ cup of sugar, 2 tablespoons of butter and allspice to taste on dough. Fold dough over apples. Place in pan. Sprinkle sugar, allspice and slice a small amount of butter over rolls. Cover with boiling water. Bake in oven at 350° for 45 minutes or until brown.

MRS. CLAUDE SHARPE
Intelligence Club

Home Pastry Mix

6 cups sifted flour	1 pound shortening
1 tablespoon salt	at room temperature

Sift flour and salt into large bowl. Cut in shortening with pastry blender or two knives until like peas. Keep tightly covered on pantry shelf—makes 9 cups. To use: Sprinkle 3 cups of mixture with 5 to $5\frac{1}{2}$ tablespoons cold water; makes 1 two crust pie, 8 inch or 9 inch pie shell, or 8 to 10 medium tarts.

MARGARET B. MOORE
Intelligence Club

Cheese Apple Pie

CRUST:

1 cup flour	$\frac{1}{2}$ cup grated cheddar cheese
$\frac{1}{3}$ cup shortening	4 tablespoons water

FILLING:

1 can sliced apples	1 tablespoon lemon juice
$\frac{2}{3}$ cup sugar	1 tablespoon flour
Spices to taste	

TOPPING:

$\frac{1}{2}$ cup grated cheddar cheese	$\frac{2}{3}$ cup brown sugar
1 cup flour	$\frac{1}{2}$ stick margarine

Mix ingredients for crust and fit into a 9" pie pan. In a bowl mix apples, sugar, spices, lemon juice and flour. Pour into crust. Sprinkle the grated cheese over apples. Mix the rest of topping until it is like coarse meal and sprinkle evenly over the cheese layer. Bake at 375° for 40 minutes or until brown. Serve warm. Serves 6.

MRS. W. O. SHEETS
Westwood Club

Grated Apple Pie

1 teaspoon cinnamon	2 tablespoons flour
5 medium sized apples, grated	2 tablespoons butter
Juice of $\frac{1}{2}$ lemon	1 egg
2 cups sugar	$\frac{1}{2}$ teaspoon salt

Mix sugar, egg, salt, flour, apples, lemon juice, and butter. Add to unbaked pie shell. Make lattice pie top and bake 45 minutes in oven at 475° .

MRS. HARRY SMITH
Mayo-Mount Club

Apple Crumb Pie

Blend together 1 teaspoon flour, 1 teaspoon cinnamon, and $\frac{1}{2}$ cup sugar (white or brown). Sprinkle $\frac{1}{2}$ of mixture over the unbaked pastry in a 9 inch pie pan. Fill liberally with sliced tart apples. Sprinkle with remaining flour mixture.

For topping, crumble together 1 cup brown sugar, 1 cup flour, and $\frac{1}{2}$ cup butter. Sprinkle mixture over apples before baking.

Bake in 425° oven for 40 minutes or until apples are tender.

MRS. J. D. BAYNES
Bason Club

Banana Cream Pie

$\frac{1}{3}$ cup plain flour	2 cups rich milk
$\frac{2}{3}$ cup sugar	3 beaten egg yolks
$\frac{1}{4}$ teaspoon salt	1 teaspoon vanilla

Mix dry ingredients. Bring milk to scalding point. Add gradually to dry ingredients. Cook over hot water, stirring constantly about 10 minutes. Add egg yolks. Cook until thick. Cool. Add vanilla. Line cooked pie shell with sliced bananas. Pour in cooked filling, top with meringue, and brown.

MRS. OLLIE HILL
Mayo-Mount Club

HORTENSE'S BEAUTY SHOP

AIR - CONDITIONED

1201 Barnes St.

Phone 349-6952

Reidsville, N. C.

Buttermilk Pie

- | | |
|---------------------|-----------------------------|
| 3 eggs | 1 cup buttermilk |
| 1 cup sugar | 1 teaspoon vanilla or lemon |
| 2 tablespoon flour | flavoring |
| ½ cup melted butter | |

Beat egg slightly, then add sugar and flour. Add melted butter and mix well. Then add buttermilk and flavoring and pour into an unbaked pie shell. Bake at 325 degrees until custard is set.

MRS. BILL FOSTER
Out Our Road Club

Black Walnut Pie

- | | |
|---------------------------------|---------------------------|
| 2 egg whites beaten until stiff | 20 Ritz crackers, crushed |
| Slowly add 1 cup sugar | 1 cup black walnuts |
| 1 teaspoon vanilla | 1 teaspoon baking powder |

Put in greased pie plate. Bake 25 minutes at 300 degrees. The crackers form a crust. Serve hot or cold. Cut while hot. Top with whipped cream if desired.

MRS. EARL WRAY
Westwood Home Demonstration Club

Brown Sugar Pie

- | | |
|----------------------|----------------------|
| 1 cup brown sugar | 2 teaspoons cornmeal |
| 4 tablespoons butter | ½ cup milk |
| 1 egg | 1 teaspoon vanilla |
| 1 teaspoon flour | |

Put in unbaked shell, cook about 30 minutes at 400 degrees.
Nuts may be added.

MRS. JOHN G. EVANS
Westwood Home Demonstration Club

Brown Sugar Pie

- | | |
|----------------------------|----------------------|
| 1 pound box of brown sugar | 4 eggs |
| ¼ cup milk | 2 tablespoons butter |
| 1 tablespoon vanilla | |

Blend brown sugar, milk, vanilla, and butter together. Beat eggs and add to this mixture. Pour into unbaked pie shell and bake for 45 minutes in an 350 to 375 degrees oven.

MRS. BILL FOSTER
Out Our Road Club

Brown Sugar Pie

1 box brown sugar	4 eggs
$\frac{1}{4}$ cup butter	$\frac{1}{4}$ cup sweet milk
2 tablespoons meal	1 tablespoon vanilla

Mix all ingredients well, pour in unbaked pie shell and bake at 350 degrees until done.

MRS. SAM KNIGHT
Monroeton Home Demonstration Club

Buttermilk Coconut Pie

1 cup sugar	$\frac{1}{2}$ can angel flake coconut
2 eggs	$\frac{1}{2}$ stick margarine or $\frac{1}{4}$ cup butter
$\frac{1}{3}$ cup buttermilk	1 teaspoon vanilla

Cream margarine or butter and sugar together. Add eggs, one at a time and mix well. Add milk, then coconut. Bake in an unbaked pie shell in a slow oven (about 325 degrees) until firm in the center.

MRS. W. E. GUNN
Out Our Road Club

Coconut Macaroon Pie

$1\frac{1}{2}$ cups sugar	$\frac{1}{4}$ cup flour
2 eggs	$\frac{1}{2}$ cup milk
$\frac{1}{2}$ teaspoon salt	$1\frac{1}{2}$ cups shredded coconut
$\frac{1}{2}$ cup soft butter or margarine	1 9" pie shell, unbaked

Beat sugar, eggs and salt until mixture is lemon-colored. Add butter and flour, blend well. Add milk, fold in 1 cup coconut.

Pour into pie shell, top with remaining coconut. Bake in slow oven (325°) about 60 minutes.

MRS. ANN GREEN
Home Economist-Bethany

HOOPER and MOORE

MEN'S FINE CLOTHING

Reidsville, North Carolina

Coconut Custard

1 cup sugar
1 tablespoon flour
2 eggs
 $\frac{3}{4}$ cup milk

2 tablespoons melted butter
 $\frac{1}{2}$ can ($3\frac{1}{2}$ oz.) Angel Flake
coconut
1 teaspoon vanilla flavoring

Blend sugar and flour. Beat in eggs, milk, butter and add coconut and flavoring. Pour into unbaked pie crust and bake at 325 degrees for 30 minutes until custard sets and crust is brown.

MRS. CLIFTON NORMAN
Glencoe Club

MRS. J. R. DAVIS
Happy Home Club

Crusty Coconut Pie

$\frac{1}{2}$ cup milk
 $1\frac{1}{4}$ cups coconut
 $\frac{1}{4}$ cup butter or margarine
1 cup sugar

3 eggs
1 teaspoon vanilla or lemon
1 unbaked pie shell

Pour milk over coconut and set aside while creaming butter or margarine and sugar. Add eggs, and beat mixture well. Then add milk and coconut, and flavoring, if desired. Pour into an unbaked pie shell. Bake at 350 degrees about 30 minutes, or until pie is a golden brown and firm.

MRS. DAVID A. KNIGHT
Glencoe Club

MRS. WADE TALLEY
Lawsonville Club

Orange Coconut Pie

$\frac{3}{4}$ cup plus 2 T. sugar
 $\frac{1}{2}$ stick butter
2 tablespoons flour
Pinch salt
1 egg

$\frac{1}{4}$ teaspoon vanilla
1 can mandarin orange, drained
 $\frac{1}{4}$ cup mandarin orange juice
 $\frac{1}{4}$ cup milk
2 oz. coconut, shredded

Pour in unbaked pie shell and bake at 325 degrees until paritally brown and filling is done.

MRS. G. C. WOOD
Sylvania Club

Coconut Custard Pie

1 cup sugar
1 tablespoon flour
 $1\frac{1}{2}$ cups milk, sweet

2 eggs
1 teaspoon vanilla
1 cup coconut

Pour into unbaked pie shell and bake in a slow oven.

MRS. FLETCHER PRICE
Matrimony Club

MISS RUBY ROBERTS
Matrimony Club

Coconut Macaroon Pie

1½ cups sugar	¼ cup flour
2 eggs	½ cup milk
½ teaspoon salt	1½ cups shredded coconut
½ cup soft butter or margarine	1 9" pie shell (unbaked)

Beat sugar eggs and salt until mixture is lemon-colored. Add butter and flour, blend well. Add milk, fold in 1 cup coconut. Pour into pie shell, top with remaining coconut. Bake in slow oven (325°) about 60 minutes.

MRS. DAVID O'BRYANT
Twilight Home Demonstration Club

Coconut Pie

1 stick butter or margarine	1 teaspoon vanilla
1½ cups sugar	3 eggs
2 full teaspoons flour	1 can angel flake coconut
1 cup milk	

Mix sugar, flour and butter or margarine. Add unbeaten eggs one at a time. Add milk and coconut and mix. Pour into unbaked crust and cook at 325 degrees until done and firm.

MRS. AUTHER POWELL
Happy Home Club

Coconut Pie

1 cup sugar	1 cup milk
1 tablespoon flour	1 teaspoon vanilla
2 tablespoons butter	1 cup coconut
2 eggs	

Mix flour with sugar, cream in butter. Add eggs and milk. Stir in coconut. Pour in unbaked pie crust and bake at 350° until done.

MRS. BRONA McKINNEY
Apple-Clark Club

SCHULTZ OIL COMPANY

AMERICAN PETROLEUM PRODUCTS

Madison, N. C.

Phone 548-9648

Coconut Cream Pie

- | | |
|-------------------------|---------------------|
| 2 cups milk | 1 tablespoon butter |
| $\frac{1}{2}$ cup sugar | 1 teaspoon vanilla |
| 5 tablespoons flour | 1 can coconut |
| 3 egg yolks | |

Mix sugar and flour in top of double boiler, add milk and beaten egg yolks. Cook until mixture becomes thick. Remove from heat, add butter, vanilla, and coconut. Pour in baked pie shell or cracker crust. Add meringue, place in oven at 325° for 15 minutes.

MRS. C. H. SIMPSON, JR.
Twilight Home Demonstration Club

Coconut Chess Pie

- | | |
|--------------------------------|------------------------------|
| 2 eggs | 2 tablespoons cornmeal |
| 1 cup brown sugar | 2 tablespoons butter, melted |
| $\frac{1}{2}$ cup white sugar | $\frac{1}{4}$ teaspoon salt |
| $\frac{1}{2}$ teaspoon vanilla | 1 cup milk |
| $\frac{1}{2}$ cup coconut | |

Beat eggs, add sugar and salt and other ingredients as listed. Pour into unbaked pie shell and bake in pre-heated (325 degrees) oven until firm and shell is done.

MRS. W. F. ANGEL, JR.
Berry Club

Satin Pie

- | | |
|---|----------------------|
| 1 12 oz. pkg. semi-sweet chocolate pieces | 4 eggs, separated |
| $\frac{1}{4}$ cup milk | 1 teaspoon vanilla |
| $\frac{1}{4}$ cup sugar | 1 9" baked pie shell |
| Pinch of salt | Whipped cream |

Combine chocolate pieces, milk, sugar and salt in top of double boiler; cook over hot water until blended and smooth. Cool slightly. Add egg yolks, one at a time, beating after each addition. Blend in vanilla. Beat egg whites until stiff; fold into chocolate mixture, blending thoroughly. Pour into baked pie shell and refrigerate until firm. (2-3 hours). Serve with whipped cream.

MRS. HARVEY Y. CRIMINGER, JR.
Sharon Club

Caramel Pie

Combine:

- | | |
|---------------------|--|
| 2 cups brown sugar | $\frac{1}{2}$ or 1 stick melted butter |
| 3 tablespoons flour | |

Cream the above together and add:

- | | |
|--------------------|------------------------|
| 2 eggs | 1 teaspoon vanilla |
| 4 tablespoons milk | 1 teaspoon lemon juice |

Use unbaked pie shell and bake in slow oven, about 30 minutes.

MRS. G. W. APPLE, SR.
Midway Club

Chocolate Pie

- | | |
|-----------------------|-----------------------------|
| 1 cup sugar | $\frac{1}{2}$ cup cocoa |
| 3 tablespoons flour | 3 egg yolks |
| Butter size of walnut | 1 teaspoon vanilla |
| 2 cups sweet milk | $\frac{1}{4}$ teaspoon salt |

Mix cocoa with flour and sugar. Add egg yolks and milk. Mix well and add butter. Cook in double boiler until thick. Add vanilla. Pour in baked pie shell. Cover with meringue and brown.

MRS. ERNEST JARRELL
Bethlehem Club

Chocolate Pie

- | | |
|--------------------------------------|--------------------------|
| 1 cup sugar | Dash of salt |
| 2 tablespoon flour or
corn starch | 3 eggs |
| 3 tablespoons cocoa | $1\frac{1}{2}$ cups milk |
| | 1 teaspoon vanilla |

Mix flour, sugar, and cocoa. Pour milk in double boiler, when warm add sugar mixture and cook until thick as cream, stirring constantly. Remove from heat, add beaten egg yolks, salt and vanilla. Pour in uncooked pie shell and cook until set, about 30 minutes, at 350 degrees.

For meringue, beat egg whites until stiff and add 6 tablespoons sugar gradually. Brown in oven about 10-12 minutes at 350°.

MRS. THOMAS MEADOR
Apple-Clark Club

Double boiler
✓

Chocolate Pie

- | | |
|---------------------------------|-------------------------------------|
| 4 eggs, separated | 2 rounded tablespoons flour |
| 1 cup granulated sugar | 1 teaspoon vanilla |
| $\frac{1}{4}$ cup brown sugar | $1\frac{1}{2}$ cups evaporated milk |
| $\frac{1}{4}$ cup melted butter | $\frac{1}{2}$ cup water |
| 3 tablespoons cocoa | Dash of salt |

Sift together sugar, coca and flour, add to slightly beaten egg yolks. Add melted butter, vanilla, salt and milk. Blend until smooth. Pour in unbaked crust and bake 25 or 30 minutes at 350°. This will make a 10 inch pie. For meringue, beat egg whites until stiff, add 8 tablespoons sugar gradually and bake at 350 degrees until brown.

MRS. VIRGINIA BROWN
Apple-Clark Club

Chocolate Pie

- | | |
|----------------------------------|--|
| 3 eggs separated | 1 teaspoon corn starch |
| 1 cup sugar | 1 teaspoon vanilla |
| $\frac{1}{2}$ stick margarine | $1\frac{1}{2}$ small cans carnation milk |
| $\frac{1}{2}$ cup chocolate bits | $\frac{1}{4}$ cup hot water |

Mix egg yolks, sugar and corn starch. Add softened butter. Add the chocolate bits that have been melted in water. Add vanilla and milk. Pour into an unbaked pie shell and cook 350 degrees for 35 minutes or until done. Cover with beaten egg whites and brown at 400 degrees. You can make butterscotch pie by using the butterscotch bits instead of chocolate.

MRS. W. G. GROGAN, JR.
Northwood Home Demonstration Club

Chocolate Pie

- | | |
|---------------------|-----------------------------|
| 1 cup sugar | 3 T. butter or margarine |
| 5 tablespoons cocoa | $1\frac{1}{4}$ cup milk |
| 3 tablespoons flour | 1 teaspoon vanilla |
| 3 eggs | $\frac{1}{4}$ teaspoon salt |

Mix sugar, cocoa and flour. Beat yolks, add milk, vanilla and salt and stir gradually into the dry ingredients. Add melted butter last. Pour in unbaked pie shell. Cook at 425 degrees for 10 minutes, reduce heat to 325 degrees and cook for 15 minutes, or until done. For meringue, beat egg whites until stiff, add 6 tablespoons sugar gradually. Place on pie and cook at 325 degrees for 15 minutes.

MRS. J. L. BRANNOCK
Apple-Clark Club

Chocolate Chess Pie

1½ cups white sugar	1 cup brown sugar
2 tablespoons flour	4 tablespoons cocoa
4 tablespoons butter, melted	4 eggs, beaten
1½ cups milk	2 teaspoons vanilla

Mix white sugar, flour and cocoa, gradually add milk. Add well beaten eggs, brown sugar, vanilla, and butter. Nuts may be added, if desired. Pour into unbaked pie shell and bake in pre-heated 325° oven until firm and shell is done. Makes two 8 inch pies or one very large pie.

MRS. W. F. ANGEL, JR.
Berry Club

MRS. WILLARD WILSON
Intelligence Club

Antique Chess Pie

1½ cups white sugar	4 eggs
1 stick butter	Pinch of salt
2 tablespoons corn meal	Lemon flavoring to taste
3 tablespoons buttermilk	

Have butter at room temperature. Beat eggs, butter, and sugar until smooth. Add corn meal, butter, salt, and flavoring. Bake in uncooked shell at 350 degrees until done.

MRS. LOIS B. KNIGHT
Glencoe Club

Chess Pie

1 cup butter	1 tablespoon vanilla
3 cups sugar	2 tablespoons vinegar
6 eggs - well beaten	Pinch of salt

Cream butter and sugar. Add beaten whole eggs. Add vinegar, salt and vanilla. Pour into unbaked pie shell. Start cooking at 300 degrees for 10 minutes. Raise to 350° and bake 35 minutes longer.

Makes two pies

MRS. BOB IRVING
Double Springs Club

Compliments Of

STOKESDALE CLEANERS

PHONE MI 3-4311

Stokesdale, N. C.

Chess Pie

- | | |
|--|-------------------------------|
| 1 cup light brown sugar | 1 teaspoon vanilla |
| 1 cup white sugar | $\frac{1}{2}$ teaspoon nutmeg |
| 3 eggs | Dash of salt |
| $\frac{3}{4}$ stick of margarine, melted | 3 tablespoons of milk |

Beat eggs and margarine, milk and vanilla. Blend in sugar, nutmeg, and salt. Pour into an unbaked pie shell and bake in an 350 degrees oven for 40 minutes.

MRS. HERMAN KERNODLE
Out Our Road Club

Chess Pie

- | | |
|----------------------|------------------------|
| 2 cups brown sugar | 4 tablespoons flour |
| 4 eggs | 1 tablespoon corn meal |
| 2 cups white sugar | 1 teaspoon vanilla |
| 2 tablespoons butter | (coconut if desired) |
| 1 cup sweet milk | |

Cream sugar, flour, meal, eggs, butter, milk and vanilla. Pour in unbaked pie crust. Bake in oven about 400 degrees until brown.

PEARLENE MILLER
Sandy Cross Home Demonstration Club

Cherry Whip Pie

- | | |
|---|--|
| 1 $\frac{1}{4}$ cups graham crackers,
(crumbled) | $\frac{1}{2}$ teaspoon plain gelatin |
| $\frac{1}{2}$ stick margarine | 1 $\frac{1}{2}$ teaspoons powdered sugar |

Mix and pour in bottom of pie pan.

Beat 1 pack of dream whip with $\frac{1}{2}$ cup milk. Beat until stiff and add $\frac{1}{2}$ cup powdered sugar. Cream 8 ounce package of cream cheese, and add to dream whip mixture. Spread evenly 1 can cherry pie filling over this and chill 2 to 4 hours.

MRS. C. GENE BOOKER
Holly-Huntsville Club

Compliments Of

A L L E N S

STONEVILLE, NORTH CAROLINA

Cherry O Cream Cheese Pie

- | | |
|--|---|
| 1 crumb crust made with
graham crackers | 1/3 cup lemon juice |
| 1 8 oz. pkg. cream cheese | 1 teaspoon vanilla |
| 1 15 oz. can sweetened conden-
sed milk | 1 can (1 lb. 6 oz.) prepared
cherry pie filling (or cherry
glaze) |

Soften cream cheese to room temperature, whip till fluffy. Gradually add sweetened condensed milk while continuing to beat until well blended. Add lemon juice and vanilla, blend well. Pour into crust and chill 2 to 3 hours before garnishing top of pie with cherry pie filling or glaze.

CHERRY GLAZE FOR CHERRY O CREAM PIE

Blend ½ cup cherry juice, 2 tablespoons sugar and 2 teaspoons corn starch. Cook stirring constantly until thickened and clear. Stir in a few drops red food coloring. Add 1 cup drained, pitted sour cherries. Cool. Garnish top of pie. Chill until serving time.

LUCILLE DICKERSON

Happy Home Club

MRS. G. W. JARRELL

Bethlehem Club

MRS. FLORENE C. MOORE

Sharon Club

MRS. FRANK CARTER

Double Spring Club

Lazy Cherry Pie

- | | |
|-------------------------|------------------|
| 1 cup self-rising flour | 1 cup cold water |
| 1 cup sugar | 1 can cherries |
| 1 cup dry skim milk | ½ stick butter |

Mix flour, sugar, milk and water and pour batter into a greased baking dish, 10 x 7 or larger. Sweeten cherries to taste and pour over the batter. Dot the top with butter and bake at 375 degrees for 45 minutes. Serves 8. Serve warm with cream if desired.

Any other fruit may be used, peaches, apples, berries, etc. If fresh fruit is used add a cup of water to 2 cups fruit.

MRS. W. O. SHEETS

Westwood Home Demonstration Club

Compliments Of
O'MANSKY'S

221 Washington Street

Leaksville, N. C.

Cranberry Ice Cream Pie

1¼ cups crushed vanilla wafers ¼ cup melted butter
½ cup finely chopped nuts

Blend all together and press firmly in 8 inch pie plate. Chill.

FILLING

1 cup fresh cranberries ¾ cup sugar
1 orange, quartered and seeded 1 pint vanilla ice cream

Put cranberries and orange through food chopper. Stir in sugar. Blend this mixture into softened ice cream. Pour into chilled pie shell and freeze firmly.

MRS. HANNAH BROWN
Apple-Clark Club

“Grape Suzette” Pie

2 cups grape juice 1 cup condensed milk
1 box lemon flavored gelatin 1 teaspoon lemon juice
¼ to ½ cup sugar 2 pie crust-baked and cooled

Heat grape juice just to boiling but do not allow to boil. Dissolve gelatin in the hot juice and add sugar to taste. Allow this mixture to cool and then chill it in refrigerator until just before it jells.

Add lemon juice to condensed milk that has been thoroughly chilled. Whip until it stands in stiff peaks. Add grape juice mixture and mix thoroughly. Pile into baked pie shells and keep in refrigerator. This keeps well over night. It also makes an unusual congealed salad.

JULIE GUNN
Bethany Club

Lazy Day Fruit Pie

½ cup sugar 1 teaspoon baking powder
½ cup flour ½ stick butter
½ cup sweet milk

Melt butter in baking dish. Sift dry ingredients in bowl then mix with milk, beat, pour in dish with butter. Do Not Stir. Use 1 large can peaches, cherries, or frozen strawberries, place fruit in dish on top of mixture. Bake at 350 degrees for about 1 hour.

MRS. CARL E. HALL
Monroeton Home Demonstration Club

\$10.00 Fruit Pie

- | | |
|----------------|--------------------------------|
| 1 cup sugar | 3 teaspoons baking powder |
| 1 cup flour | 1 qt. fruit sweetened to taste |
| 1 cup milk | (use extra sugar) |
| 1 stick butter | |

Melt butter in deep baking pan. Pour on top of it a batter made with the sugar, flour, milk and baking powder. Have ready the fruit heated with the extra sugar. Pour the hot fruit on top of the batter. Bake in oven at 370 degrees for 25 minutes.

This may be made with cherries, raspberries, peaches, blackberries or apples.

MRS. GARLAND SMITH
Matrimony Club

Fresh Fig Pie

- | | |
|--------------------------|----------------------------------|
| 1 recipe pie dough | 1 tablespoon lemon or lime juice |
| 2/3 cup granulated sugar | (fresh or bottled) |
| 2 tablespoons flour | Thin slivers of lemon or orange |
| Pinch of salt | peel |
| 2 cups sliced fresh figs | |

Line a 9 inch pie pan with your favorite pastry, rolled thin, with a well fluted edge. Place over this one-half of the following dry mixture: 2/3 cup granulated sugar, 2 tablespoons flour and a pinch of salt, blend together. On this lay 2 full cups of sliced fresh figs, thoroughly drained or patted dry, rejecting only the stem end. Sprinkle over figs 1 brim full tablespoon of lemon or lime juice (fresh or bottled), thin slivers of lemon or orange peel and the last half of dry mixture.

Dot generously with butter and lay on a circle of thinly rolled pastry well ventilated; brush with milk and sprinkle with sugar. Bake at 475 degrees for about 12 minutes and at 350 degrees until the luscious pink syrup oozes out around the top pastry and the figs bubble across the pie.

MRS. L. F. TRUESDALE
Berry Club

HAYNES & WILSON TV SHOP

Oscar Haynes — Clyde Wilson

Television - Hi-Fi - Radios

1313 S. Scales St.

Phone 349-8255

Reidsville, N. C.

Lemon Chess Pie

2 cups sugar
1 tablespoon flour
1 tablespoon cornmeal
4 eggs unbeaten

$\frac{1}{4}$ c. melted butter or margarine
 $\frac{1}{4}$ cup milk
4 tablespoons grated lemon rind
 $\frac{1}{4}$ cup lemon juice

Put sugar, flour and corn meal in bowl, toss lightly with fork. Add eggs, butter, milk, lemon rind and lemon juice. Beat until smooth and thoroughly blended. Pour into pie shell. Bake 350 or 375° for 35 to 45 minutes or until golden brown.

MRS. BUTLER THOMPSON
Sharon Club
MRS. P. M. BAILEY
Glencoe Club

MRS. J. W. BONDURANT
Out Our Road Club
MRS. J. O. SCOTT
Happy Home Club

Lemon Pie

4 eggs
1 cup sugar
6 tablespoons flour

2 cups boiling water
1 lemon
1 tablespoon butter

Beat egg yolks slightly, add sugar and flour. Gradually add boiling water, stirring constantly. Cook until thick, then add butter, lemon juice and grated lemon peel. Pour into baked pie shell and cover with meringue made of 4 egg whites beaten stiff and 4 tablespoons sugar. Bake at 350 degrees until brown.

MRS. C. L. SAUNDERS
Apple-Clark Club

Lemon Pie

$\frac{1}{2}$ cup fresh lemon juice
 $1\frac{1}{2}$ cups (15 oz. can) sweetened
condensed milk

2 egg yolks
1 teaspoon grated lemon peel

Put all ingredients into bowl; stir until thick. Pour into 8 inch baked, cooled pastry shell. Top with meringue. Bake until browned.

MRS. W. T. CARTER
Intelligence Club

Compliments Of

FARMER'S SUPPLY CO.

Phone 548-2762

Madison, N. C.

Frozen Lemon Pie

For crust prepare 1 recipe of graham crackers. Line ice cube tray with mixture, pressing firmly against sides and bottom with a spoon. Reserve 1/3 cup of mixture for top.

FILLING

6 oz. can evaporated milk	1 teaspoon grated lemon rind
2 eggs, separated	½ cup sugar
1/3 cup lemon juice	

Pour milk into another ice cube tray; chill until crystals begin to form on sides. Beat yolks with lemon juice, grated rind, and sugar. Beat whites, fold into yolk mixture. Pour chilled evaporated milk into bowl; beat until stiff; fold into egg mixture. Pour filling into crust-lined tray; freeze. Cut into wedges to serve. Makes 6 servings. Good but rich.

Lemon Meringue Pie

1½ cups sugar	3 eggs, separated
7 tablespoons cornstarch	2 tablespoons butter
¼ teaspoon salt	1 teaspoon grated lemon rind
2 cups water	6 tablespoons lemon juice

Prepare pastry and make a baked 9 inch pastry shell.

Combine all but 6 tablespoons sugar, cornstarch and salt in top of double boiler. Stir in water. Cook over boiling water until thickened, stirring constantly. Cover and cook 15 minutes longer. Stir a little of the mixture into the slightly beaten egg yolks; add to remaining hot mixture in top of double boiler and cook for 2 minutes over hot water, stirring constantly. Add butter; cool; add lemon rind and juice. Pour into cooled shell. Cover with meringue made from the 3 egg whites and 6 tablespoons sugar. Bake in 325 degrees oven about 15 minutes or until lightly browned or bake at 400 degrees for 6 min.

MERINGUE

Beat the whites of 3 eggs with a dash of salt until stiff but not dry. Gradually beat in 6 tablespoons sugar, sprinkle a little at a time over the surface of the egg whites. Continue beating until every smooth and glossy. Add flavoring if desired. Pile lightly on top of pie filling (thoroughly cooled). Seal the edge of the meringue to the pastry to prevent it from shrinking and leaving a gap as it browns. Yield: 9 inch pie.

MRS. PATT WILLIAMS
Mayo- Mount Club

Lime Pie

- | | |
|------------------------------|-------------------------------|
| 1 cup coconut | ½ cup sugar |
| ¼ cup butter | 2 tablespoons lemon juice |
| 1½ cups vanilla wafer crumbs | 1 cup cold evaporated milk, |
| 1 pack lime jello | whipped |
| 1 cup hot water | 1 small can crushed pineapple |

Dissolve jello in hot water; add sugar and pineapple and cool. Brown coconut in butter and add to vanilla wafer crumbs and mix. Whip milk and add lemon juice. Mix with jello mixture. Spread half the crumbs mixture in 9 x 9 x 2 pan. Then spread on jello cream mixture. Add remaining crumbs on top. Place in refrigerator until firm. Serves 12.

MRS. JOHN SOYARS
Bethlehem Club

Pineapple Sour Cream Pie

- | | |
|-------------------------------|-----------------------------|
| ¾ cup sugar | 2 slightly beaten egg yolks |
| ¾ cup all-purpose flour | 1 baked 9 inch pastry shell |
| ½ teaspoon salt | 2 egg whites |
| 1 No. 2 can (2½ cups) crushed | ½ teaspoon vanilla |
| pineapple (drained) | ¼ teaspoon cream of tartar |
| 1 cup dairy sour cream | ¼ cup sugar |
| 1 tablespoon lemon juice | |

In sauce pan, combine ¾ cup sugar, flour and salt. Stir in the next 3 ingredients. Cook and stir until mixture thickens and comes to boiling. Cook 2 minutes. Stir small amount of hot mixture into egg yolks, return to hot mixture, stirring constantly. Cook and stir 2 minutes. Cool to room temperature, spoon into pie shell. Beat egg whites with vanilla and cream of tartar to soft peaks. Gradually add ¼ cup sugar, beating until stiff and glossy, spread on top of pie sealing to edge of pastry. Bake at 350 degrees 12 to 15 minutes.

MRS. LEONARD POWELL
Happy Home Club

Compliments Of

BI-RITE

STOKESDALE, NORTH CAROLINA

Pineapple Meringue Pie

- | | |
|---------------------------------|-----------------------------|
| 1-1/3 cups sugar | 2 tablespoons butter |
| 1/3 cup cornstarch | ½ teaspoon salt |
| 1-2/3 c. canned pineapple juice | ½ teaspoon cream of tartar |
| 5 eggs, separated | 1 baked 9 inch pastry shell |

Blend ¾ cup sugar, cornstarch and pineapple juice together. Cook, stirring until mixture begins to thicken. Continue cooking over low heat about 10 minutes stirring often until filling becomes very thick and clear.

Blend a little of hot mixture into well beaten egg yolks. Return mixture to pan and cook two or three minutes longer. Remove from heat. Beat in butter. Cool.

Beat egg whites, salt and cream of tartar to soft peaks. Gradually beat in remaining sugar until stiff peaks form. Gently fold almost half of meringue into cooled pineapple custard. Turn in moderate oven 15 minutes or until lightly browned. Cool thoroughly before cutting.

MRS. FRANCES FRIDDLE
Sylvania Club

MRS. MARGARET HALL
Out Our Road Club

Pineapple Chess Pie

- | | |
|---------------------|---|
| 8 eggs | 1 teaspoon vanilla |
| ½ pound butter | 2 tablespoons dark syrup |
| 3 cups sugar | 1 small can crushed pineapple,
(drained) |
| 2 tablespoons flour | |

Combine all ingredients and pour into unbaked pie shell. Sprinkle top with sugar and bake in 350 degree oven until done. Makes 2 large pies.

MRS. FRANK GRIFFIN
Out Our Road Club

Pumpkin Pie

- | | |
|--------------------------------|------------------------|
| 2 cups mashed cooked pumpkin | ¼ teaspoon ginger |
| ¾ c. firmly packed brown sugar | 3 tablespoons butter |
| ¾ teaspoon cinnamon | 1 tablespoon molasses |
| ½ teaspoon mace | 2 eggs slightly beaten |
| ½ teaspoon nutmeg | 2 cups scalded milk |
| ½ teaspoon salt | |

Prepare ingredients in order given. Pour into a 9 inch pie shell. Bake in hot oven 450 degrees for 20 minutes then reduce heat and bake 30 minutes longer, or until custard is firm in the center. This is good served with whipped cream.

MRS. P. J. MOORE
Wentworth Road Home Demonstration Club

Famous Pumpkin Pie

1 cup granulated sugar
 ½ teaspoon salt
 1½ teaspoon cinnamon
 ½ teaspoon nutmeg
 ½ teaspoon ginger
 ½ teaspoon allspice

½ teaspoon cloves
 1½ cups canned pumpkin
 1-2/3 cups undiluted evaporated milk
 2 eggs
 1 9 inch single unbaked pie shell

Mix the filling ingredients together until smooth. Place in pie shell. Bake in hot oven 425 degrees for 15 minutes; lower temperature to moderate 350 degrees continue baking about 35 minutes. Fresh cooked pumpkins or frozen may be used.

MRS. D. R. STEWART

Dan Valley Home Demonstration Club

Old Favorite Pumpkin Pie

1½ cups pumpkin
 1 cup brown sugar
 ½ teaspoon cloves
 1 teaspoon cinnamon
 ½ teaspoon allspice

¼ teaspoon ginger
 1½ cups rich scalded milk
 3 eggs
 ½ teaspoon salt

Partially bake 1 large or 2 small single pastry crust in a hot oven until they start to brown (about 10 minutes at 500°). Meanwhile mix pumpkin either freshly stewed or canned, with the sugar and spices. Add eggs slightly beaten and the hot scalded milk. Beat until smooth, turn into the partly baked pie shell or shells. Continue baking (300 - 350°) about 30 minutes or until center is firm to touch.

To increase the quantity and get a melting fluffiness to the texture, try separating the egg yolks from whites and add the stiffly beaten whites to the mixture just before placing in the crust.

MRS. J. M. DAVIS

Happy Home Club

COMPLIMENTS OF

THE BANK of MAYODAN

Mayodan, North Carolina

Pumpkin Pie

2 eggs	1 unbaked 9 inch pie shell
1 $\frac{3}{4}$ cups cooked pumpkin	$\frac{1}{4}$ teaspoon cloves
2/3 cup light brown sugar	$\frac{1}{2}$ teaspoon cinnamon
3 tablespoons flour	1/8 teaspoon mace
1 cup cream	$\frac{1}{2}$ teaspoon salt

Line pie shell with a mixture of $\frac{1}{2}$ cup finely chopped nuts, $\frac{1}{3}$ cup light brown sugar and 2 tablespoons soft butter. Add filling and bake in a 400 degree oven for 25 to 30 minutes.

MRS. GORDON HANDY
Out Our Road Club

Pumpkin Chiffon Pie

3 beaten eggs	$\frac{1}{2}$ teaspoon nutmeg
$\frac{3}{4}$ cup brown sugar	1 envelope unflavored gelatin
1 $\frac{1}{2}$ cups cooked pumpkin	$\frac{1}{4}$ cup cold water
$\frac{1}{2}$ cup milk	3 stiffly beaten egg whites
1 teaspoon cinnamon	$\frac{1}{4}$ cup sugar - granulated
$\frac{1}{2}$ teaspoon salt	Baked pie shell

Combine egg yolks, brown sugar, pumpkins, milk, salt and spices. Cook in double boiler until thick stirring constantly. Soak gelatin in cold water and stir into hot mixture. Chill until partly set and beat egg whites. Add granulated sugar, beat until stiff. Fold into gelatin mixture and pour into pie shell and chill. Garnish with whipped cream.

MRS. JOHN LANE BUTLER
Sharon Club

Oat Meal Pie

3 eggs	2/3 cup coconut
2/3 cup white sugar	2 tablespoons butter
1 cup brown sugar	1 teaspoon vanilla
2/3 cup quick oats	

Mix 3 eggs, well beaten; 2/3 cup white sugar; 1 cup brown sugar; 2/3 cup Quick Oats; 2/3 cup coconut; 2 tablespoons butter; 1 teaspoon vanilla. Pour mixture into unbaked 8 inch pie shell. Bake 30 minutes at 375 degrees F. $\frac{1}{2}$ cup chopped nuts could be added if desired.

MRS. L. O. PRATT
Matrimony Club

Peanut Butter Pie

- | | |
|-------------------------------------|------------------------------|
| 1/3 cup peanut butter | 1/8 teaspoon salt |
| 3/4 cup sifted confectioner's sugar | 2 cups scalded milk |
| 1 9 inch baked pastry shell | 3 egg yolks, slightly beaten |
| 1/3 cup all-purpose flour | 2 T. butter or margarine |
| 1/2 cup sugar | 1/2 teaspoon vanilla |

Blend peanut butter with confectioner's sugar until mealy. Sprinkle 2/3 of mixture over baked pie shell. Combine flour, 1/2 cup sugar and salt in the top of double boiler. Stir in scalded milk. Cook over boiling water, stirring constantly until thickened. Stir a small amount of cooked filling into the egg yolks. Combine and cook several minutes longer. Add butter or margarine and vanilla. Pour into pie shell. Top with meringue.

MERINGUE

- | | |
|------------------------------|------------------------|
| 3 egg whites | 1/2 cup sugar |
| 1/4 teaspoon cream of tartar | 1 teaspoon corn starch |

Beat egg whites until stiff. Add cream of tartar. Gradually add sugar, mixed with corn starch. Beat until stiff and shiny. Pile on pie and sprinkle with remaining peanut butter mixture. Bake 15 to 20 minutes at 350 degrees. Chill before serving.

MRS. ARNOLD COOK
Out Our Road Club

Pineapple Pie

- | | |
|---------------------|------------------------------|
| 1/4 cup cornstarch | 2 tablespoons butter |
| 2/3 cup sugar | 1 teaspoon vanilla |
| 1/4 teaspoon salt | 1 cup crushed pineapple with |
| 2 cups milk scalded | juice mashed out |
| 3 egg yolks | |

Mix the cornstarch, salt and sugar. Heat milk to scalded point (not boiling). Mix the dry ingredients with milk, cooking in double boiler or real heavy pan to keep from sticking. Beat egg yolks a little. Add to other mixture and butter. Remove from heat when thick enough. Add pineapple. Pour into a baked pie shell. May also use coconut or bananas. Make several hours before serving.

MERINGUE FOR PIE

- | | |
|-------------------------------------|---------------------|
| 2 egg whites | 2 tablespoons water |
| 1/2 cups sugar (less if you prefer) | Drop of vanilla |

Beat egg whites adding sugar, water and vanilla. Spread on top of pie. Brown.

MRS. NANCY TURNER
Williamsburg Home Demonstration Club

Pecan Pie

- | | |
|-------------------------------|----------------------------------|
| 1 cup brown sugar | $\frac{1}{2}$ cup milk |
| $\frac{1}{2}$ cup syrup | $\frac{1}{4}$ teaspoon salt |
| 2 eggs | $\frac{1}{2}$ teaspoon vanilla |
| 2 tablespoons flour | $\frac{1}{2}$ cup chopped pecans |
| 3 tablespoons butter (melted) | |

Beat eggs slightly, adding syrup and milk. Slowly add dry ingredients which have been mixed together, pecans and vanilla. Pour into unbaked pie shell and cook slowly 375 degrees for 40-45 minutes.

MRS. CHARLES J. ROBERTS
Out Our Road Club

Pecan Pie

- | | |
|---------------------|--------------------------|
| 1 cup white sugar | 6 tablespoons milk |
| 1 cup brown sugar | $\frac{1}{2}$ cup butter |
| 2 tablespoons flour | 1 teaspoon vanilla |
| 2 or 3 eggs | $\frac{1}{2}$ cup pecans |

Bake for 10 minutes at 425 degrees, then reduce heat to 300 degrees and cook 30 minutes longer.

MRS. R. P. WAYNICK
Twilight Home Demonstration Club

Rhubarb Cream Pie

- | | |
|----------------------------------|-------------------------------|
| 3 cups rhubarb (fresh 1" pieces) | 1 tablespoon butter |
| $1\frac{1}{2}$ cups sugar | 2 eggs, well beaten |
| 3 tablespoons flour | $\frac{1}{2}$ teaspoon nutmeg |

Place rhubarb in pastry lined pie pan. Blend sugar, flour, nutmeg and butter. Add beaten eggs, beat smooth and pour over rhubarb. Bake for 10 minutes (450°) and then for 30-35 minutes longer at 350 degrees.

MRS. ALBERT STEWART
Dan Valley Home Demonstration Club

Compliments Of

MAYODAN COCA COLA BOTTLING COMPANY

MAYODAN, NORTH CAROLINA

Raisin Pie

2 eggs, separated	1 cup sugar
1 tablespoon flour	1 cup water
Butter size of an egg	1 teaspoon vanilla

Mix all ingredients to a thin batter. Make a pie crust and stick holes in the crust with fork. Sprinkle a little flour over the crust. Pour in a layer of seedless raisins, then the batter. Cook in moderate oven. For meringue, beat whites until stiff. add 4 tablespoons sugar gradually. Cook at 325 degrees until brown.

MRS. ROBERT F. WALKER
Apple-Clark Club

Squash Pie

1½ cups sugar	1 teaspoon vanilla
½ stick butter	3 tablespoons milk
3 eggs, beaten	Dash of salt
½ cup squash, boiled	

Mix sugar, butter, vanilla, milk and salt with squash. Then add beaten eggs. Cook in oven at 350 degrees for about 45 minutes or until firm.

MRS. JOHN KNIGHT
Glencoe Club

(white) Sweet Potato Pie

3 medium size sweet potatoes (boiled and mash)	½ cup sugar ^{1/2 c sugar}
^{1 1/2 sticks} ½ lb. butter or margarine	Dash of nutmeg, cinnamon, and ginger (to taste)

Add butter while potatoes are hot then sugar. If mixture is too thick add just a little water.

TOPPING

1 heaping tablespoon butter or margarine	1 heaping tablespoon sugar
	1 heaping tablespoon flour

Mix sugar, flour, and butter then sprinkle on top when ready to bake.

Bake in uncooked pie crust at 325 to 350 degrees until crust is brown.

MRS. RALPH H. SEIGLER
Westwood Home Demonstration Club

Strawberry Pie

Cook until thick:

$\frac{3}{4}$ cup sugar

1 cup cold water

$2\frac{1}{4}$ tablespoons corn starch

Remove from heat and add $\frac{1}{2}$ box strawberry jello. Let cool. Then add 1 quart fresh strawberries. Put in baked pie shell and top with ice cream or whipped cream. I substitute peach jello and fresh sliced peaches for peach pie.

MRS. FRED COATES
Morning Glory Club

Ritz Cracker Pie

Crush 18 ritz crackers

Add 1 cup sugar slowly then

$\frac{3}{4}$ cup nuts, crushed

Add $\frac{1}{2}$ teaspoon vanilla. Stir.

Add $\frac{1}{2}$ teaspoon baking powder Fold in dry ingredients.

Beat 3 egg whites until stiff

Bake 35 minutes in 325 degree oven When cool - ice with unsweetened whipped cream and chill for 8 hours.

MRS. NORWOOD ROBINSON
Morning Glory Club

North Carolina Pie

3 egg whites

1 cup sugar

1 teaspoon baking powder

$\frac{3}{4}$ cup chopped pecans

20 Ritz crackers (crushed)

1 quart soft ice cream

$\frac{1}{2}$ teaspoon vanilla

Beat egg whites stiff and fold in sugar, baking powder and vanilla. Mix nuts and cracker crumbs, then add to egg mixture. Line 10 inch buttered pie pan and bake at 325°, remove from oven and after crust has cooled and fallen into place, fill center with cream. Top with frozen fruit and top with whipped cream.

MRS. CHARLIE TALLEY

J. W. W/ GROCERY and SERVICE STATION

GROCERIES - MEATS - GENERAL MERCHANDISE

2602 S. Scales St.

349-6968

Reidsville, N. C.

ENJOY THE BEST
IN
MODERN FINANCIAL SERVICES
AT
THE BANK of REIDSVILLE

- **GET DAILY INTEREST ON YOUR SAVINGS**
- **PAY ALL YOUR BILLS BY CHECK — REGULAR or SPECIAL**
- **BORROW FOR ANY WORTHWHILE PURPOSE**
- **USE OUR MANY SERVICES —**

One Stop Banking Planned To Fit
YOUR NEEDS

THE BANK of REIDSVILLE

MEMBER FEDERAL DEPOSIT INSURANCE CORPORATION
EACH ACCOUNT INSURED UP TO \$10,000

Cakes and Frostings



Notes

POUND CAKE RECIPES

Pound Cake

- | | |
|--|------------------------------|
| 3 cups sugar | $\frac{1}{4}$ cup sweet milk |
| $\frac{1}{2}$ lb. margarine (2 sticks) | 1 cup sour cream-from dairy |
| $\frac{1}{2}$ cup vegetable shortening | (commerical) |
| 5 eggs | 2 teaspoons lemon flavoring |
| 3 cups flour | 1 teaspoon vanilla |
| $\frac{1}{2}$ teaspoon baking powder | |

Cream margarine and shortening, gradually add sugar, a little at a time. Add eggs, one at a time, beating well after each addition. Sift together flour and baking powder and add part of the flour and beat; add milk and continue beating. Add more flour and beat well, add sour cream and flavoring and continue beating. Add remaining flour and beat well.

Place batter in large tube pan that has been well greased and floured. Bake in pre-heated oven at 325 degrees for 1½ hours. Do not open oven door while baking.

ICING FOR ABOVE CAKE

- | | |
|---------------------------|--------------------------------|
| 1 stick margarine | 1 small package cream cheese |
| 1 box confectioners sugar | (3 ounces) |
| (powdered) | 1 lemon rind, grated |
| | 3 or 4 tablespoons lemon juice |

Place margarine and cream cheese out of refrigerator until soft enough to cream. Cream margarine and cream cheese well; add small amounts of sifted sugar and continue creaming until all sugar has been added. Add lemon juice to above mixture as needed until it is the proper consistency to spread on cooled cake. Add grated lemon rind last.

MRS. EUGENE F. WAY
Berry Club

"WHENEVER YOU CAN — COME IN TO SEE GANN"

GANN'S BARBER SHOP

STONEVILLE, N. C.

FARMERS HARDWARE CO.

W. F. GANN, Owner

Dial 573-2761

P.O. Box 114

Stoneville, N. C.

Christmas Cake

1 cup butter	½ lb. pecans (2 cups)
1-2/3 cup sugar	½ lb. black walnuts
5 eggs	1 lb. whole red and green cherries
2 cups flour	
½ teaspoon baking powder (sift together)	1 can moist coconut

Cream butter, add sugar, add eggs one at a time. Coat nuts and cherries with part of flour. Stir rest of flour into creamed mixture. Add nuts, cherries and coconut. Turn into lined tube pan. Put foil over top, crimping it down around edge of pan. Put a pan of water under cake and let stay during cooking process. Cook 3 hours and 15 minutes at 250 degrees or until toothpick will come out clean when inserted. Remove foil last 30 minutes of cooking.

MRS. BENTON SETLIFFE
Morning Glory Club

Sour Cream Pound Cake

(The secret lies in putting cake in cold oven)

½ lb. butter	½ teaspoon salt
3 cups sugar	¼ teaspoon soda
6 eggs	2 teaspoons vanilla
3 cups plain flour	½ pt. commerical sour cream

Sift together flour, salt, and soda. Cream butter and sugar. Add 2 eggs and beat. Add 1 cup flour. Continue to alternate eggs and flour and beat after each addition. Add vanilla and mix. Fold in sour cream. Put in bundt cake pan or tube pan greased with butter.

Place in cold oven and turn to 325 degrees. Do not open oven for 1 hour. Cook 1½ hrs. Let cake cool for a few minutes after you remove it from oven.

MRS. J. W. MORICLE
Bethany Club

Compliments Of
E. L. KNIGHT & SON

Route 1

Summerfield, N. C.

Pound Cake

½ lb. country butter	1 teaspoon lemon
½ cup shortening	3 cups sifted plain flour
3 cups sugar	½ teaspoon baking powder
7 eggs	Pinch of salt
1 teaspoon vanilla	1 cup sweet milk

Cream butter, shortening and sugar until light and fluffy. Add lemon and vanilla extract and blend well. Add eggs one at a time and continue beating after each addition. Sift together flour, baking powder and salt; add alternately to cream mixture with milk. Pour into large tube pan. Bake in 325 degree oven for 1½ hours or until cake test done.

MISS JULIA CARTER
Intelligence Club

Rich Pound Cake

2 sticks butter softened	3 cups cake flour (plain flour may be used)
½ cup vegetable shortening softened	½ teaspoon baking powder
3 cups sifted granulated sugar	1 cup plain milk
5 eggs	½ teaspoon vanilla flavoring
	½ teaspoon lemon flavoring

Cream butter and shortening until very fluffy. Cream with sugar. Add eggs one at a time, mixing thoroughly after each egg. Add baking powder to flour and fold in alternately with milk. Add flavoring. Cook in well greased tube pan approximately 1 hour at 350°.

MRS. GREY WAGONER
Williamsburg Home Demonstration Club

Pound Cake

1 cup butter or margarine	5 eggs
1-2/3 cups sugar	2 cups sifted cake flour

Heat oven to 300 degrees.

Grease and flour a 9 x 5 x 3 loaf pan. Blend butter and sugar in a large bowl. Then beat until mixture is very light and fluffy, add eggs, one at a time, beat well between, each addition. Gradually add sifted flour and add in gently with a spatula, pour batter in prepared pan. Bake 1½ hours. Remove from oven and cool on a rack 30 minutes before taking cake from pan.

Serve plain or toasted.

MRS. OLLIE PRICE
Matrimony Club

Pound Cake

- | | |
|---------------------------------|-----------------------------|
| 2 sticks of margarine | 3 cups sifted flour |
| $\frac{1}{2}$ cup shortening | 1 teaspoon baking powder |
| 3 cups white sugar | $\frac{1}{4}$ teaspoon salt |
| 5 large or 6 small eggs | 1 cup milk |
| 1 T. lemon or vanilla flavoring | |

Sift flour, salt and baking powder together three times. Cream margarine and shortening well. Beat in sugar. Add eggs one at a time, beatening well after each addition. Add flavoring and blend. Add sifted dry ingredients alternately with milk, starting with flour and ending with flour. Beat well and pour into a greased and floured 10 inch tube pan. Bake at 325 degrees for 70 minutes. Cool 15 minutes before removing from pan. Will keep moist for two weeks.

MRS. HARRY SMITH
Mayo-Mount Club

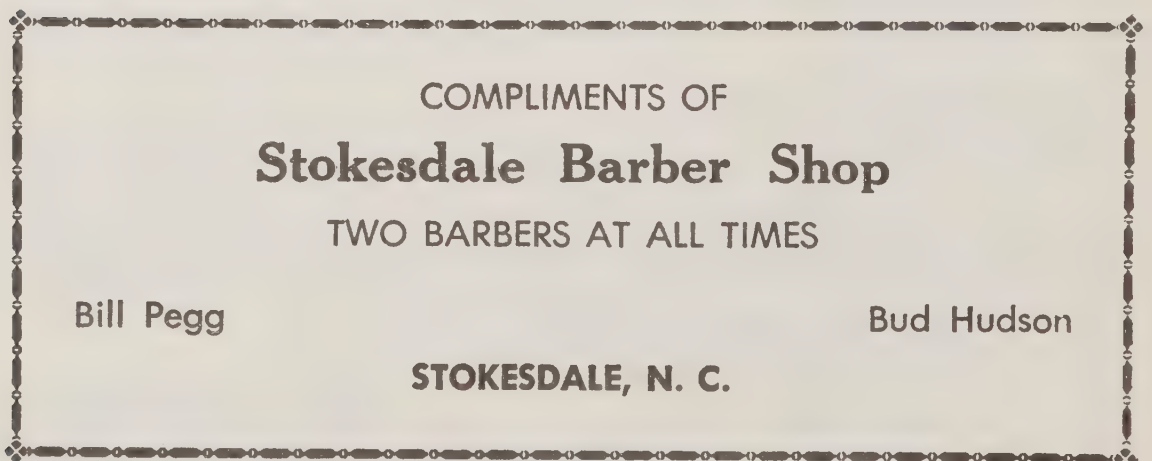
MRS. C. A. SMITH
Out Our Road Club

Country Homemaker Pound Cake

- | | |
|--------------------------|--------------------------|
| 3 cups sugar | 1 teaspoon baking powder |
| 3 cups flour | 1 cup sweet milk |
| $\frac{1}{2}$ lb. butter | 5 eggs |
| $\frac{1}{3}$ cup Crisco | |

Cream butter, shortening, and sugar. Add one cup of milk, flavoring, baking powder, and flour. Add eggs one at a time. Cook 1 hour and 15 minutes at 325 degrees.

MRS. FLETCHER PRICE
Matrimony Club



Wonderful Pound Cake

2/3 cup shortening	2¼ cups sifted cake flour
1¼ cups sugar	1¼ teaspoons salt
1 teaspoon grated lemon peel	1 teaspoon baking powder
1 tablespoon lemon juice	3 eggs
2/3 cups milk	

Stir shortening to soften. Gradually add sugar, cream together until light and fluffy. (Beat about 3 minutes on medium speed of electric mixer). Add lemon peel and juice. Add milk and mix enough to break up the creamed mixture. Sift together flour, salt and baking powder, add to creamed mixture and mix until smooth (about 2 minutes on medium speed of electric mixer). Scrape sides of bowl frequently to guide batter into beaters. Add eggs, one at a time, beating for 1 minute after each (low speed of mixer). Beat additional 1 minute scraping sides and bottom of bowl frequently. Bake in greased 9½ x 5 x 3 inch loaf at 300 degrees about 1 hour 20 minutes. Note: If desired, butter may be substituted for shortening. When substituting, cut milk down to ½ cup.

MRS. R. J. TURNER, JR.
Twilight Home Demonstration Club

Modern Pound Cake

2 sticks Oleo	½ cup apricot nectar
3 cups sugar	½ teaspoon each lemon and rum
6 eggs	flavoring
1 cup sour cream	¼ teaspoon almond
3 cups plain flour	1 teaspoon each vanilla and
¼ teaspoon soda	butter flavoring
½ teaspoon salt	

Mix well. Bake 300 degrees for 1½ hours.

MRS. J. W. MORICLE
Bethany Club

Coconut Pound Cake

3 sticks butter or margarine	1 teaspoon baking powder
3 cups sugar	¼ teaspoon salt
6 eggs	1 tablespoon lemon extract
1 cup evaporated milk	1 can flake coconut
3 cups flour	

Cream butter and sugar, add eggs one at a time. Alternate flour and milk. Mix thoroughly. Stir in coconut. Bake in tube pan at 325 degrees 1 hour and 25 minutes, or until cake leaves side of pan.

MRS. J. L. BRANNOCK
Apple-Clark Club

MRS. R. L. WITTY
Glencoe Club

Easy Lemon Pound Cake

- | | |
|--|----------------------------|
| 1 pkg. yellow cake mix | $\frac{3}{4}$ cup water |
| 1 pkg. lemon jello instant pudding mix | 1 tablespoon lemon extract |
| $\frac{3}{4}$ cup wesson oil | 5 eggs |

Put all ingredients into a large bowl and mix well. Bake in a tube pan for an hour at 350 degrees. When cool make the lemon glaze.

LEMON GLAZE

- | | |
|---------------------------|--|
| 2 tablespoons milk | $2\frac{1}{2}$ cups sifted confectioners |
| 1 T. margarine or butter | sugar |
| 2 tablespoons lemon juice | 1 teaspoon grated lemon peel |

In small saucepan, heat milk with butter just until butter is melted. Pour sugar, stirring until smooth. Add lemon juice and peel. Pour glaze evenly over cake and let it run down sides.

MRS. ALLEN STANFORD
Matrimony Club

MRS. T. M. MOORE
Bethlehem Club

Lemon Pound Cake

Warm to room temperature, all ingredients, before mixing. Mix in a large bowl until light and fluffy the following:

- | | |
|-----------------------------|-----------------------------|
| 1 stick of margarine | 3 cups cake flour |
| 1 cup vegetable shortening | $\frac{1}{4}$ teaspoon salt |
| 2- $\frac{2}{3}$ cups sugar | 1 cup milk |

Then add; and mix until blended,

- | | |
|--------------------------|--|
| 1 teaspoon baking powder | $2\frac{1}{2}$ tablespoons lemon flavoring |
|--------------------------|--|

Add: 5 eggs one at a time, until blended. Pour into tube pan, greased and floured, bake at 325 degrees for 1 hour and 20 minutes. Take cake from oven, run knife around the side and tube and let remain on rack of oven for about 5 minutes loosen again and turn out on plate, leave uncovered only until the cake is warm.

MRS. P. J. MOORE
Wentworth Road Home Demonstration Club

TUTTLE CHEVROLET, INC.

117 S. Market Street

Phone 548-2461

MADISON, NORTH CAROLINA

German Chocolate Pound Cake

2 cups sugar	1 cup buttermilk
1 cup shortening	3 cups sifted all purpose flour
4 eggs	½ teaspoon soda
2 teaspoons vanilla	1 teaspoon salt
2 teaspoons butter flavoring	1 pkg. German sweet chocolate

Cream sugar and shortening. Add eggs, flavors and buttermilk. Sift together flour, soda and salt and add. Mix well. Add softened sweet chocolate and blend together well. Cook in 9 inch stem pan that has been well greased and dusted with flour, or in 2 loaf pans prepared in the same manner. Bake about 1½ hours at 300 degrees. Remove cake from pan while still hot and place under a tight fitting cake cover and leave covered until cold.

MRS. ROBERT JONES
Northwood Club

MRS. GUS WALKER
Bethlehem Club
MRS. ERNEST JONES
Greenrock Club

German Chocolate Pound Cake – Iced

Heat slowly: 2 sticks of margarine and 1 block of German chocolate. Cream together: ½ cup Crisco and 3 cups sugar.

Add:

5 eggs - one at time	1 cup milk
3 cups sifted cake flour	1 teaspoon lemon extract
1 teaspoon baking powder	1 teaspoon vanilla extract
½ teaspoon salt	1 cup broken nuts - any kind

Grease and flour a funnel cake pan and bake at 350 degrees for 1 hour. Remove from the oven and let set for 15 minutes.

ICING

Combine:	3 egg yolks
1 cup evaporated milk	¼ lb. margarine
1 cup sugar	1 teaspoon vanilla

Cook and stir over medium heat until thickened, about 12 min.

Add one and one third cup angel flake coconut. Beat until thick enough to spread.

MRS. G. W. SCEARCE, JR.
Mt. Carmel Club

One Hundred Dollar Cake

2½ cups sugar	5 tablespoons coffee
1 cup shortening	4 teaspoons cocoa
1 cup buttermilk	1 teaspoon soda
5 eggs, separated	¼ teaspoon salt
3 cups cake flour	2 teaspoons vanilla

Cream sugar and shortening together and add egg yolks one at a time. Sift dry ingredients together, and coffee to milk and add to mixture alternately with dry ingredients. Add vanilla. Fold in last stiffly beaten egg whites. Bake in a tube pan.

FOR ICING

½ cup butter	3 tablespoons strong coffee
1 egg yolk	1 teaspoon vanilla
2 teaspoons cocoa	1 box powdered sugar

MRS. W. A. COX
Happy Home Club

Chocolate Pound Cake

1 cup butter	1½ cups chopped nuts if desired
3 cups sugar	½ cup vegetable oil
3 cups flour	6 eggs
½ teaspoon salt	1 teaspoon baking powder
1 cup milk	4 tablespoons cocoa, heaping
2 teaspoons black walnut flavoring	2 teaspoons vanilla

Cream together butter and shortening. Add sugar. Add eggs one at a time, beating one minute after each. Add vanilla and black walnuts flavoring. Sift all dry ingredients together 3 times. Add dry ingredients and milk alternately to cream mixture. Bake in 10 inch tube pan at 325 degrees for 80 minutes. Cool and frost with chocolate frosting (optional).

MRS. J. E. NORMAN
Glencoe Club

MRS. T. T. FRAZIER
Morning Glory Club
MRS. G. W. JARRELL
Bethlehem Club

Compliments Of

OWEN JOYCE SERVICE STATION

Phone 548-6740

RFD 1 — Highway 704

Madison, N. C.

Rum Pound Cake

1 cup pure butter or if using margarine, use 1 teaspoon butter flavoring

$\frac{1}{2}$ cup Crisco

$2\frac{1}{2}$ cups sugar

5 eggs

$\frac{1}{2}$ teaspoon baking powder

$\frac{1}{2}$ teaspoon salt

$3\frac{1}{2}$ cups flour

1 cup sweet milk

1 T. rum flavoring

Line bottom of tube pan with brown paper and grease. Put one cup chopped pecans on bottom of pan.

Mix butter, sugar and Crisco thoroughly. Add eggs one at a time. Add butter flavor, add milk alternately with flour that has been mixed with salt and baking powder.

Bake at 325 degrees for 1 hour, then turn to 300 degrees until finished. Remove cake when cool.

Boil 1 cup brown sugar, $\frac{1}{3}$ cup water, $\frac{1}{2}$ stick butter or margarine. Remove from heat and add 2 teaspoons rum flavoring and pour over hot cake.

MRS. W. G. GROGAN, JR.
Northwood Home Demonstration Club

Brown Sugar Pound Cake

1 lb. light brown sugar

1 cup white sugar

$1\frac{1}{2}$ cups shortening (part butter)

5 large eggs

1 cup chopped nuts

3 cups plain flour

1 cup sweet milk

$\frac{1}{2}$ teaspoon baking powder

$\frac{1}{2}$ teaspoon salt

1 teaspoon vanilla

Cream butter. Add sugar and cream again. Add eggs. Sift dry ingredients and add alternately with milk. Add vanilla and nuts. Bake in greased and floured loaf pan for about an hour at 325-350°.

MRS. WALLACE MIDDLETON
Sylvania Club

BELK - STEVENS CO.

HOME OF BETTER VALUES

Outfitters For The Entire Family

Shop By Telephone

Dial 349-7572

124 S. Scales St.

Reidsville, N. C.

Brown Sugar Pound Cake

1 lb. light brown sugar	1 cup sweet milk
1 cup white sugar	1 teaspoon baking powder
1½ cups shortening (part butter)	½ teaspoon salt
5 large eggs	1 teaspoon vanilla
3 cups plain flour	1 cup chopped nuts

Cream butter, add sugar, and cream again. Add eggs, sift dry ingredients and add alternately with milk. Add vanilla and nuts. Bake in greased pan for about 1½ hours at 300 to 325 degrees.

ICING

1½ cups brown sugar	¼ teaspoon salt
½ cup butter	1½ cups confectioner sugar
¼ cup milk	

Combine brown sugar, butter, and salt in sauce pan and bring to boil. Add milk boil slowly 3 minutes and cool. Add confectioners sugar and beat until thick enough to spread.

MRS. W. I. GARRISON
Sharon Club

MRS. R. P. WAYNICK
Twilight Club

MRS. R. F. COMER
Bethany Club

MRS. T. B. AUSTIN
Happy Home Club

MRS. WOMBLE STRADER
Mt. Carmel Club

MRS. HENRY McCOLLUM
Midway Club

MRS. GARRELL PARRISH
Holly-Huntsville Club

COMPLIMENTS

BILL AMOS INC.

MEN'S WEAR

LEAKSVILLE, NORTH CAROLINA

CAKES and FROSTINGS

Ambrosia Cake

- | | |
|---------------------|-----------------------|
| ½ cup butter | 1 teaspoon cloves |
| 2 cups sugar | 2 tablespoons cocoa |
| 3 eggs | ½ cup boiling water |
| 3 cups sifted flour | 1 cup buttermilk |
| 2 teaspoons soda | 1 peeled grated apple |
| 1 teaspoon cinnamon | |

Cream butter, add sugar gradually and continue mixing together until light and fluffy. Add eggs one at a time and continue creaming. Sift flour and soda, salt and spices, mean while dissolve cocoa in boiling water and allow to cool to room temperature, add dry ingredients to creamed mixture alternately with cocoa mixture and buttermilk. Pour into 3 greased and floured 8 inch pans. Bake in 350 degree oven for 25 minutes or until done.

FILLING and FROSTING

- | | |
|--------------------------|--------------------------------|
| 3 cups sugar | 1 cup ground raisins |
| 2 cups milk | 1 cup chopped pecans |
| ¼ lb. butter | 1 cup crushed pineapple |
| Pinch of soda | (drained) |
| 1 teaspoon baking powder | 1 whole fresh coconut (grated) |
| 1 ground whole orange | 1 teaspoon vanilla |

Combine sugar, milk and butter in a rather deep sauce pan. Cook to the soft ball stage—watch to prevent burning. Remove from the heat and stir in soda and baking powder. Add remaining ingredients and spread between layers and on sides of cake.

MRS. LOIS TALLEY DUKE

Apple Cake

Mix together:

- | | |
|--------------------|---------------------------------|
| 1½ cups crisco oil | 3 cups flour (sift three times) |
| 3 large eggs | 1 teaspoon salt |
| 2 cups sugar | 1 heaping teaspoon soda |

Fold in:

- | | |
|-----------------------|---------------------|
| 1 cup nuts | 2 teaspoons vanilla |
| 3 cups chopped apples | |

Bake in 3 quart pan for one hour at 300 degrees.

TOPPING

- | | |
|-------------------|----------------------|
| 1 cup brown sugar | ¼ cup condensed milk |
| 1 stick butter | |
- Boil for 2½ minutes and pour on top of cake.

MRS. W. T. COMBS, JR.
Double Springs Club

Swedish Apple Cake

$\frac{3}{4}$ cup sugar	$\frac{1}{2}$ teaspoon baking powder
1 egg	$1\frac{1}{2}$ cup diced apples
$\frac{1}{2}$ cup flour	$\frac{1}{4}$ cup nuts

Mix together and bake $\frac{1}{2}$ hour at 375° . Serve with ice cream.

MRS. RAYMOND STYERS
Twilight Home Demonstration Club

Fresh Apple Cake

2 cups sugar	$1\frac{1}{4}$ cups vegetable oil
Mix sugar and oil and add:	
3 well beaten eggs	2 teaspoons vanilla
3 cups diced apples	
Sift together:	
3 cups flour	1 teaspoon cinnamon
1 teaspoon soda	$\frac{1}{2}$ teaspoon salt

Last, 2 cups nuts sprinkle with a little of the flour. Bake in tube pan at 350 degrees for 45 minutes.

MRS. R. M. PASCHAL
Monroeton Home Demonstration Club

Apple Sauce Cake

2 cups granulated sugar or 1 pound brown sugar	
1 cup butter	1 cup chopped raisins
1 teaspoon cinnamon	$\frac{3}{4}$ cup chopped dates
1 teaspoon cloves and allspices	$\frac{1}{2}$ cup minced candied fruit
$\frac{1}{2}$ teaspoon salt	1 cup chopped nuts
$\frac{1}{2}$ teaspoon soda	3 eggs
4 cups plain flour	2 cups applesauce

Cream butter and sugar gradually while adding spices. Sift dry ingredients. Use $\frac{1}{2}$ cup flour to dredge fruit and nuts. Beat eggs until light or add one at a time and beat after each addition. Add eggs alternately with rest of flour. Stir in nuts and fruit that have been dredged. Add last the applesauce just before the final addition to the mixture, or it can be added along with other dry ingredients. Bake in tube pan $1\frac{1}{2}$ hours, at 325 degrees.

MRS. J. D. BAYNES
Bason Club

Apple Sauce Cake

- | | |
|-------------------|---------------------|
| 2 cups applesauce | 1 teaspoon cinnamon |
| 2 cups raisins | 1 teaspoon allspice |
| 1¼ cups butter | 1 teaspoon nutmeg |
| 2 cups nuts | ¾ cups flour |
| 2 eggs | 2 teaspoons soda |
| 2 cups sugar | 2 tablespoons cocoa |

Line bottom of pan with wax paper. Cream butter and sugar. Add egg to above; sift flour with cocoa, soda, spices, and add to butter mixture. Dust raisins and nuts with flour and add to mixture. Cook at 350 degrees for 1 hour and 15 minutes or until done.

Mrs. Frank Tomlinson's Recipe

Submitted by Dorothy L. Barrier, Associate Home Economics Agent

Dutch Cake

- | | |
|--------------------|----------------------------------|
| 1 teaspoon soda | 4 eggs |
| 1 cup buttermilk | 1½ t. maple or vanilla flavoring |
| ½ lb. butter | 3 cups sifted all-purpose flour |
| 3 cups brown sugar | |

Put soda in buttermilk, cream butter and sugar until light and fluffy. Add eggs one at a time and beat well after each addition. Blend in flour alternately with milk. Bake in tube pan 325° oven for 1 hour or until cake test done. Let cake cool in pan a few minutes, but turn out while cake is still hot. Brush the following mixture over hot cake:

GLAZE

- | | |
|-------------------|-------------|
| ½ cup brown sugar | ¼ cup water |
| ¼ cup butter | |

Heat over low heat until butter is melted and the mixture is smooth.

MRS. GRACE HALL
Halls Flower Shop

MRS. JOHN L. GRIFFIN
Bason Club

COMPLIMENTS OF

Blackburn Insurance Service

STOKESDALE, NORTH CAROLINA

Cheese Cake

- | | |
|--------------------------------|------------------------------|
| 16 graham crackers | 3 tablespoons melted butter |
| 3 3 oz. pkgs. cream cheese | 1 cup sour cream |
| 2 eggs | $\frac{1}{2}$ cup sugar |
| $\frac{1}{2}$ teaspoon vanilla | 1 teaspoon grated lemon rind |

Combine crushed graham crackers and melted butter. Pat firmly against the bottom and sides of a deep 9 inch pan. Blend the cream cheese in a mixing bowl until soft and creamy. Add sour cream and mix well. Beat eggs slightly and add sugar and vanilla. Stir together well and add to cheese and cream mixture. Blend. Pour into graham crackers crust and bake for 20 minutes in 375° oven. Remove from oven and cool.

TOPPING

Combine 1 cup sour cream, 2 tablespoons granulated sugar and $\frac{1}{2}$ teaspoon vanilla and spread on cooled cake. Place in pre-heated 475 degrees oven and bake for 5 minutes. Chill before serving.

MRS. IDA RICHARDSON
Richardson Insurance Agency

Carrot Cake

- | | |
|-------------------------------|-----------------------------|
| 2 cups sugar | 2 teaspoons baking powder |
| $1\frac{1}{2}$ cups salad oil | 2 teaspoons ground cinnamon |
| 4 eggs, well beaten | 1 teaspoon salt |
| 2 teaspoons soda | 1 cup chopped pecans |
| 2 cups all-purpose flour | 3 cups grated carrots |

Mix sugar and salad oil together. Add well beaten eggs and mix well. Combine dry ingredients and stir in. Mix until smooth. Add chopped nuts and grated carrots. Bake in three greased 9 inch pans at 325 degrees about 30 minutes.

ICING FOR CARROT CAKE

- | | |
|----------------------|-------------------------------|
| 1 box powdered sugar | $\frac{1}{2}$ stick margarine |
| 8 oz. cream cheese | 1 teaspoon lemon extract |

Mix all ingredients together until smooth and spread on cake.

MRS. HARVEY SIMPSON
Morning Glory Club

STADLER-ALDRIDGE RADIO & TELEVISION COMPANY

RCA VICTOR — SALES and SERVICE

209 S.W. Market St.

Dial 349-7058

Reidsville, N. C.

Sun Gold Coconut Cake

3 cups sifted flour plain	2 cups sugar
4 eggs	4 egg yolks, well beaten
3 teaspoons baking powder	1 cup milk
1/8 teaspoon salt	1 teaspoon vanilla
1 cup butter or other shortening	4 egg whites stiffly beaten

Sift flour once, measure add baking powder, salt, sift together 3 times. Cream butter thoroughly. Add sugar gradually and cream together until light and fluffy. Add egg yolks, then flour and milk alternately, a small amount at a time. Beat after each addition until smooth, add vanilla and fold in egg whites. Bake in 2 layer pans at 375 degrees 25 to 30 minutes.

Spread coconut seven minute frosting between layers and on top of cake. Sprinkle each layer with coconut while cake is warm.

MRS. J. P. CARTER

Sandy Cross Home Demonstration Club

Cherry Cake

1/2 cup shortening	1 cup cherry syrup plus milk*
1 1/2 cups sugar	1/2 cup coconut (flaked)
3 cups flour	1/2 cup chopped nuts
3 teaspoons baking powder	18 maraschino cherries chopped
1/4 teaspoon salt	4 egg whites

Beat egg whites, add 1/2 cup sugar, sift 1/2 cup flour over cherries and nuts, and coconut.

Cream shortening and 1 cup sugar, add juice and flour mixture. Then add nuts, cherries and coconut. Mix well. Fold in beaten egg whites. Bake in two 9 inch layer pans, at 375 degrees for 25 minutes.

Top with seven minute icing.

*Save cherry syrup and add enough milk to make a cup.

MRS. JAMES JONES

Greenrock Home Demonstration Club

COMPLIMENTS OF

BIG APPLE FARM SUPPLY

(Formerly Apple Feed & Seed)

107 Williams St.

REIDSVILLE, N. C.

Phone 349-3336

Orange Chiffon Cake

Large Cake. Makes 16 to 20 servings

STEP 1 —Measure (level measurements thruout) and sift together in mixing bowl: $2\frac{1}{4}$ cups sifted cake flour (spoon lightly into cup, don't pack), $1\frac{1}{2}$ cups sugar, 3 teaspoons baking powder, and 1 teaspoon salt.

Make a well and add in order: $\frac{1}{2}$ cup cooking oil such as Wesson or Mazola, 5 unbeaten egg yolks (medium-sized), $\frac{1}{4}$ cup cold water, + $\frac{1}{2}$ cup orange juice, and 2 tablespoons grated orange rind. Beat with spoon until smooth.

STEP 2 —Measure into large mixing bowl: 1 cup egg whites (7 or 8) and $\frac{1}{2}$ teaspoon cream of tartar. Whip until whites form very stiff peaks. They should be much stiffer than for angel food or meringue. DO NOT UNDERBEAT.

STEP 3 —Pour egg yolk mixture gradually over whipped egg whites—gently folding with rubber scraper just until blended. DO NOT STIR! Pour into ungreased pan immediately. Bake in:

10 inch tube, 4 inches deep — 325° — 55 minutes, then — 350° — 10 to 15 minutes.

9 x 13 x 2 inches oblong — 350° — 45 to 50 minutes or until top springs back when lightly touched.

Immediately turn pan upside down, placing tube part over neck of funnel, or bottle, or resting edge of square, oblong, or loaf pans on 2 other pans. Let hang, free of table, until cold. Loosen from sides and tube with spatula. Turn pan over and hit edge sharply on table to loosen. Frost with Creamy Orange Butter Icing.

ORANGE BUTTER ICING

Cream together 1 box sifted confectioners' sugar, 1 stick butter. Stir in 6 tablespoons cream, 1 teaspoon vanilla and 2 tablespoons grated orange rind. Add additional cream if icing appears too thick.

MRS. R. R. BUCKLEY

Chiffon Cake

$1\frac{1}{2}$ cups sugar

2 cups self-rising flour

$\frac{3}{4}$ cup water

$\frac{1}{2}$ cup oil

7 egg yolks

Vanilla flavoring

Mix and let set until you beat the egg whites. 7 egg whites, cream of tartar. Beat until stiff then mix the first ingredients and fold in. Pour in a tube pan and bake at 325° for 55 minutes. Then bake for 15 minutes more at 350 degrees.

MRS. J. R. DAVIS
Happy Home Club

Chocolate Cake

2 cups sifted cake flour	3 sq. chocolate or 5 T. cocoa
$\frac{1}{2}$ teaspoon baking powder	$1\frac{1}{2}$ teaspoons soda
$1\frac{2}{3}$ cups sugar	1 teaspoon salt
$\frac{2}{3}$ cup milk	$\frac{1}{2}$ cup crisco

Mix above ingredients thoroughly 300 strokes by hand or 2 minutes at medium speed with mixer. Then add:

3 eggs unbeaten	$\frac{2}{3}$ cup more of milk
$1\frac{1}{2}$ teaspoons flavoring	

Beat again, vigorously, 300 strokes by hand or 2 minutes by mixer. Pour batter into pans lined with paper or greased and floured. Bake at 350 degrees about 40 minutes.

CHOCOLATE CAKE ICING

$2\frac{2}{3}$ cups confectioners' sugar	$\frac{1}{3}$ cup butter or $\frac{2}{3}$ stick margarine
$\frac{1}{3}$ cup cocoa	
$\frac{1}{2}$ teaspoon vanilla	Small amount hot water

Mix sugar and cocoa. Add softened butter and vanilla. Add just enough hot water to make spreading easy.

MRS. GRADY BARHAM
Bason Club

Cocoa Layer Cake

2 cups cake flour	$\frac{1}{2}$ teaspoon soda
$1\frac{1}{2}$ cups sugar	1 teaspoon salt
$1\frac{1}{4}$ teaspoons baking powder	6 tablespoons cocoa

Mix above ingredients together in mixing bowl. Add $\frac{2}{3}$ cup high grade shortening, 1 cup buttermilk or sour milk. Beat vigorously with spoon for 2 minutes or with electric mixer at medium speed for 2 minutes. Add, approximately $\frac{1}{2}$ cup unbeaten egg (2 large), $\frac{1}{4}$ teaspoon red food coloring if desired. Beat 2 more minutes. Pour batter into prepared pans (enough for two round layers 8 inch in diameter, $1\frac{1}{4}$ inches deep). Bake in preheated oven of 350° 30 to 35 minutes. Cool. Split layers and fill with the following:

PETER PAUL CAKE FILLING

$1\frac{1}{2}$ cups sugar	1 lb. ground coconut (not flaked)
$1\frac{1}{2}$ cups milk	1 teaspoon vanilla
18 marshmallows	

Mix sugar, milk, and marshmallows in top part of double boiler. Heat until marshmallows are melted. Add coconut and cook 2 minutes. Add flavoring. Frost with uncooked chocolate frosting.

MRS. ERNEST JONES
Greenrock Home Demonstration Club

Velvet Chocolate Cake

- | | |
|--------------------------|----------------------------|
| 2 cups sifted cake flour | 1 teaspoon vanilla |
| 2 cups brown sugar | 1 cup cold water |
| $\frac{1}{2}$ cup butter | 1 teaspoon soda |
| 2 eggs | 2 squares bitter chocolate |

Cream butter and sugar. Add melted chocolate. Add eggs and beat thoroughly. Then add alternately the flour, water and vanilla. Last of all soda dissolved in 2 tablespoons hot water. Bake in two 9 inch pans at 325 degrees for about 30 minutes.

MRS. FRED JONES
Apple-Clark Club

One Hundred Dollar Cake

- | | |
|---------------------------|-----------------------------|
| 1 cup butter | 1 teaspoon soda |
| $2\frac{1}{2}$ cups sugar | 4 teaspoons cocoa |
| 5 eggs | 1 cup buttermilk |
| 3 cups flour | 2 teaspoons vanilla |
| 5 teaspoons strong coffee | $\frac{1}{2}$ teaspoon salt |

Cream butter, sugar, and whole egg, one at a time. Sift dry ingredients together. Mix coffee with buttermilk add dry ingredients and liquids to batter alternately; add vanilla. Bake in 3 layer pans at 350 degrees about 40 minutes.

FILLING:

Mix $\frac{1}{2}$ cup butter with 2 cups or more powdered sugar flavor with strong black coffee. Add 1 teaspoon lemon juice, mix well, add 1 cup ground nuts. Use between layers.

OUTSIDE FROSTING:

- | | |
|---------------------------|--------------------|
| 1 box confectioners sugar | 1 stick butter |
| 1 egg yolk | 1 teaspoon vanilla |
| 3 teaspoons strong coffee | 2 teaspoons cocoa |

Use soft butter, add other ingredients and beat until creamy.

MISS EDNA BROWN
Sharon Club

Barber
FLORISTS

Reidsville, N. C.

Red Christmas Cake

$\frac{1}{2}$ cup vegetable shortening	1 scant teaspoon salt
$1\frac{1}{2}$ cups sugar	1 teaspoon baking soda
2 whole eggs	$2\frac{1}{2}$ cups cake flour
$1\frac{1}{2}$ oz. red coloring	1 cup buttermilk
2 level tablespoons cocoa	2 tablespoons vanilla

Cream the shortening and sugar; add the eggs, and cream until well blended. Mix the food coloring and cocoa and add to the cream-ed mixture. Sift salt, soda, and cake flour; add dry ingredients and liquids alterlately. Fold, do not beat. Bake in three 9 inch cake pans at 350 degrees for 30 to 35 minutes. Serve as a three layer frosted cake, frosted with White Icing.

WHITE ICING:

6 tablespoons flour	1 cup granulated sugar
1 cup water	1 teaspoon vanilla
1 cup butter or shortening	

Cook the flour and water until slightly clear. Cool for two hours, at least. Cream the butter, sugar, and vanilla, and add to cool flour mixture. Beat with electric beater until light and fluffy.

MRS. OSCAR McCOLLUM
Lawsonville Club

\$100 Cake

$2\frac{1}{2}$ cups sugar	5 tablespoons strong coffee
1 cup shortening	4 tablespoons cocoa
5 eggs (separated)	1 teaspoon soda
1 cup buttermilk	$\frac{1}{4}$ teaspoon salt
3 cups cake flour	2 teaspoons vanilla

Cream sugar and shortening, add egg yolks, one at a time. Sift dry ingredients together. Add coffee to milk (may be hot, warm or cold) and add to sugar mixture alternating with dry ingredients. Add vanilla. Fold in stiffly beaten egg whites and bake in tube pan in a 350 degree oven for 1 hour.

\$100 CAKE ICING

$\frac{1}{2}$ cup butter	3 tablespoons cold coffee
1 egg yolk	1 teaspoon vanilla
2 tablespoons cocoa	1 box powdered sugar

Mix and beat all ingredients until soft and creamy. Ice sides and top of cake after it is cold.

MRS. ROBERT LEMONS
Mayo- Mount Club

\$100.00 Chocolate Cake

½ cup butter or margarine	1½ cups sweet milk
2 cups flour	2 eggs
2 teaspoons baking powder	2 cups sugar
2 tablespoons vanilla	1 cup nuts
4 squares chocolate	

Cream butter and sugar. Add melted chocolate and eggs well beaten. Sift dry ingredients together and add alternately with milk. Add vanilla and stir nuts.

Bake in three 9 inch pans at 350° for 20-25 minutes or until done.

FILLING:

½ cup butter or margarine	2 squares chocolate
1 egg, well beaten	1½ cups powdered sugar
1 teaspoon vanilla	1 teaspoon lemon juice
½ cup nuts	

Melt butter and add chocolate; add egg well beaten then stir in sugar. Add vanilla, lemon juice and nuts and beat until smooth.

MRS. MARVIN BRAME
Mayo-Mount Club

MRS. W. H. MATKINS
Apple-Clark Club

Feathery Fudge Cake

(RICH and LUSCIOUS)

2/3 cup soft butter or margarine (butter preferred)	2½ (1 oz.) squares unsweetened chocolate, melted
1¾ cups sugar	1¼ teaspoons soda
2 eggs	½ teaspoon salt
1 teaspoon vanilla	1¼ cups ice water
2½ cups sifted cake flour	

Cream together butter, sugar, eggs and vanilla till fluffy (beat 5 minutes at high speed on mixer, scrapping bowl occasionally to guide batter into beaters; or beat 5 minutes by hand). Blend in cooled chocolate. Sift together flour, soda and salt; add to creamed mixture alternately with ice water, beginning and ending with flour; beat after each addition. Bake in two paper-lined 9 x 1½ inch round pans in moderate oven (350° degrees) 30 to 35 minutes or until done. Frost cooled cake with Mocha Icing.

MOCHA ICING

½ cup shortening	1 egg
½ teaspoon powdered coffee	1/3 cup milk
¼ teaspoon salt	½ cup cocoa
1 teaspoon vanilla	4 cups confectioners sugar

Blend shortening, egg, cocoa, coffee and salt. Add sugar with milk and vanilla. Beat until smooth.

MRS. EARL McCOLLUM
Intelligence Club

Chocolate Chip Chiffon Cake

Sift together into mixing bowl:	Make a well and add:
2¼ cups sifted cake flour	½ cup cooking oil
1¾ cups sugar	5 unbeaten egg yolks
3 teaspoons baking powder	¾ cup cold water
1 teaspoon salt	2 teaspoons vanilla

Measure 1 cup egg whites (7 or 9) and ½ teaspoon cream of tartar. Whip until stiffer than for angel food or meringue. Pour egg yolks mixture gradually over whipped egg whites—gently folding with rubber scraper just until blended. Fold in grated chocolate (3 sq. or 3 oz.) gently. Bake in ungreased 10 inch tube pan at 325 degrees for 55 minutes, then at 350 degrees for 10 to 15 minutes, or until top springs back when lightly touched. When taken from oven, turn pan upside down over neck of pop bottle.

When cold, frost with Quick Chocolate Fudge Frosting.

QUICK CHOCOLATE FUDGE FROSTING

Melt two or three ounces (or squares) unsweetened chocolate in ¼ cup cooking oil in 1 quart sauce pan over low heat. Add ½ cup fine granulated sugar, ¼ cup water and bring it to boil over medium heat, stirring constantly. Boil 1 minute or until mixture thickens.

Remove from heat and stir in 1 teaspoon vanilla, 2 cups sifted confectioners sugar and 1/8 teaspoon salt, beat until smooth and creamy. Add yoke of 1 egg. Spread on cake and enjoy.

MRS. TROY BUMGARNER
Wentworth Road Club

Compliments Of

THE MESSENGER

MADISON, NORTH CAROLINA

COMPLIMENTS OF

THE NORTHWESTERN BANK

MADISON, N. C.

Member of the F.D.I.C.

SERVING ROCKINGHAM COUNTY FOR 65 YEARS

Chocolate Cake

- | | |
|---------------------|---------------------------|
| 1 cup butter | 1 cup milk |
| 2 cups sugar | 3 cups flour |
| 3 squares chocolate | 4 teaspoons baking powder |
| 4 eggs | 1 teaspoon vanilla |

Cream butter, add sugar and continue to cream well. Melt chocolate over hot water and add to butter and sugar mixture. Add beaten egg yolks; add milk and flour alternately and beat. Add flavoring. Fold in beaten egg whites. Pour into greased and floured layer cake pans and bake in 350 degrees oven for 30 minutes. Makes 3 layers.

CHOCOLATE ICING FOR ABOVE CAKE:

- | | |
|-----------------------------|-----------------------------|
| ¼ lb. butter or margarine | 6 tablespoons strong coffee |
| 1 lb. confectioners sugar | 1 teaspoon vanilla |
| 3 heaping tablespoons cocoa | |

Leave butter or margarine at room temperature until soft. Cream margarine, add strong coffee and stir well. Add sifted powdered sugar and cocoa, stirring until well blended. Add vanilla and blend. Spread on cooled cake. One tablespoon peanutbutter may be added to this icing. Blend it into the creamed margarine and proceed as directions are given previously.

MRS. SAMMY SHELTON
Berry Club

German Light Chocolate Cake

- | | |
|----------------------------|-------------------------------|
| 2 cups white sugar | 2½ cups cake flour |
| 1 cup vegetable shortening | 1 teaspoon vanilla |
| 1 cup buttermilk | 1 pkg. German Sweet Chocolate |
| 4 egg yolks and whites | 1 teaspoon soda |

Dissolve chocolate in ½ cup boiling water. Beat egg whites until stiff. Cream crisco and sugar. Add egg yolks that have been beaten. Add ¾ cup buttermilk and alternate with flour. Dissolve soda with remaining ½ cup buttermilk. Add pinch of salt to mixture of melted chocolate, water and vanilla. Fold in egg whites last. Bake at 350° in two 10 inch layer pans. Take out of stove before cake springs back to the finger touch.

FILLING FOR GERMAN CHOCOLATE CAKE:

Mix together and cook until thick, stirring constantly.

- | | |
|-----------------------------|-------------------|
| 1 large can evaporated milk | 1 cup white sugar |
| ½ cup chopped pecans | 1 stick butter |
| 1 cup chopped coconut | Vanilla to taste |
| 3 egg yolks | |

MRS. BENTON SETLIFF
Morning Glory Club

German's Sweet Chocolate Cake

- | | |
|--------------------------------------|---------------------------------------|
| 1 bar (4 oz.) German sweet chocolate | 1 teaspoon vanilla |
| $\frac{1}{2}$ cup boiling water | $2\frac{1}{2}$ cups sifted cake flour |
| 1 cup butter or margarine | $\frac{1}{2}$ teaspoon salt |
| 2 cups sugar | 1 teaspoon baking soda |
| 4 egg yolks, unbeaten | 1 cup buttermilk |
| | 4 egg whites, stiffly beaten |

Melt chocolate in boiling water. Cool. Cream butter and sugar until fluffy. Add egg yolks, one at a time, and beat well after each. Add melted chocolate and vanilla. Mix well.

Sift together flour, salt, and soda. Add alternately with buttermilk to chocolate mixture; beat well. Beat until smooth. Fold in whites.

Pour into 3 deep 8 or 9 inch layer pans, lined on bottoms with paper. Bake in moderate oven (350 degrees) 30 to 40 minutes. Cool. Frost tops only.

COCONUT-PECAN FROSTING

Combine 1 cup evaporated milk, 1 cup sugar, 3 egg yolks, $\frac{1}{2}$ cup butter or margarine, 1 teaspoon vanilla. Cook and stir over medium heat until thickened, about 12 minutes. Add 1- $\frac{1}{3}$ cups Angel Flake Coconut and 1 cup chopped pecans. Beat until thick enough to spread. Makes $2\frac{1}{2}$ cups.

MRS. ALLEN B. CARTER
Mayo-Mount Club

MRS. J. L. RICHARDSON
Mayo-Mount Club

Devil's Food Cake

- | | |
|------------------------------------|-------------------------------|
| 2 cups sugar | $1\frac{1}{2}$ teaspoons soda |
| 1 cup shortening (butter or mixed) | 1 teaspoon salt |
| 3 eggs | 1 cup sweet milk |
| 3 cups cake flour | $\frac{3}{4}$ cup cocoa |
| | $\frac{1}{2}$ cup hot water |

Cream sugar and shortening. Add 1 egg at a time and beat well. Sift all dry ingredients except cocoa. Add to first mixture alternately with milk. Mix cocoa with water until it forms a thick paste. Add this to batter. Bake in layers at 350 degrees for 30 minutes.

MRS. J. D. CARTER
Bethlehem Club

STRADERS SHOE STORE, INC.

138 S. Scales Street

REIDSVILLE, NORTH CAROLINA

Peter Paul Cake

- | | |
|---------------------------------|-----------------------------|
| 1 box devil's food cake mix | 2 boxes fine grated coconut |
| 1 c. evaporated milk, undiluted | 14 to 16 marshmallows |
| 1 cup sugar | |

Prepare layers according to directions, making 3 layers from the mix.

ICING:

Combine sugar and evaporated milk and place pan over slow heat. Add marshmallows (a few at a time) and allow to dissolve. Add coconut and mix together well. Allow icing to cool for a few minutes. Ice the cool cake layers while icing is still warm.

MRS. KATHLEEN HASKINS
Happy Home Club

Special Treat - Date Cake

- | | |
|---------------------------|-------------------------------|
| 1½ cups self-rising flour | 1 stick butter (melted) |
| 1 cup sugar | 1 cup chopped dates or 1 pkg. |
| ¼ to ½ teaspoon salt | 1 cup boiling water |
| 1 egg | ½ teaspoon soda |
| 1 teaspoon vanilla | 1/3 cup nuts, if desired |

Cut dates first, pour boiling water with soda over dates and let stand while mixing batter. Mix sugar, egg, vanilla, salt, butter, flour, and add dates last. Bake in flat pan 25 minutes 350 degrees, 325 degrees in glass.

ICING

- | | |
|----------------------------------|---------------------------|
| 1 c. angel flake coconut (1 can) | Nuts, if desired, 1/3 cup |
| 1 cup light brown sugar | 1 stick melted butter |
| 5 tablespoons sweet milk | |

Pour over cake and put in oven on broil until it comes to bubbling point and browns.

MRS. OSCAR McCOLLUM
Lawsonville Club

Compliments Of

MADISON MOTOR COMPANY

Telephone 548-2740

Highway St.

Madison, N. C.

Queen Elizabeth Cake

1 cup boiling water 1 teaspoon soda
1 cup chopped dates

Mix and let stand while mixing the following:

1 cup sugar 1 teaspoon baking powder
 $\frac{1}{2}$ cup butter 1 teaspoon salt
1 beaten egg $\frac{1}{2}$ cup chopped nuts
1 teaspoon vanilla $1\frac{1}{2}$ cups flour

Add this to date mixture. Bake 30 minutes at 350 degrees.

TOPING FOR THIS CAKE:

5 tablespoons brown sugar 5 tablespoons cream
2 tablespoons butter

Cook 3 minutes. Cool and spread on cake, sprinkle with coconut and chopped nuts.

MRS. SALLIE TURNER
Midway Club

Cleopatra Cake

Pour 1 cup boiling water over 1 cup chopped dates and 1 teaspoon soda; let stand and fix the following:

1 cup sugar $1\frac{1}{2}$ cups sifted flour
 $\frac{1}{2}$ cup butter 1 teaspoon baking powder
1 beaten egg $\frac{1}{3}$ cup nuts (chopped)
1 teaspoon vanilla 1 teaspoon salt

Add to date mixture and bake in 9 x 12 pan for 35 minutes in moderate oven.

ICING FOR ABOVE CAKE:

10 tablespoons cream 10 tablespoons light brown sugar
4 tablespoons butter

Boil 3 minutes. Spread on cake. Sprinkle with coconut and nuts.

MRS. MARGARET W. SCEARCE
Berry Club

ROBERTA'S FLOWER SHOP

ROBERTA S. HALL

Dial 349-6154 — Day or Night

Near The Monument

Reidsville, N. C.

Fruit Cake

(using sweetened condensed milk)

- | | |
|----------------------------------|----------------------------|
| 1 lb. cherries | 1 lb. pecans |
| 1 lb. pineapple | 2 whole coconuts, grated |
| 1 lb. dates | 3 cans sweetened condensed |
| 2 boxes white raisins | milk |
| 1 lb. English walnuts - cut fine | |

Mix all ingredients together with milk. Bake in large loaf pans or tube pans for 50 or 60 minutes at 275 degrees. Makes 10 pounds.

MRS. J. W. TALLEY
Out Our Road Club

Ice Box Fruit Cake

- | | |
|----------------------|---------------------------|
| 1 lb. vanilla wafers | 1 lb. marshmallows |
| 1 box raisins | ½ lb. cherries |
| 1 lb. pecans | 1 can sweetened condensed |
| 1 coconut (grated) | milk |

Crumble wafers fine. Pour milk over them. Work well. Add all other ingredients. Mix well. Line pan with wax paper. Press cake into pan firmly and cover. Put in refrigerator until chilled well.

MRS. ERNEST JARRELL
Bethlehem Club

Petit Orange Fruit Cakes

CAKES:

- | | |
|---------------------------|----------------------|
| 1 cup white sugar | 1 cup broken pecans |
| ½ cup butter or margarine | 1 pkg. dates chopped |
| 2 eggs | 2/3 cup buttermilk |
| 2 cups sifted flour | 1 grated orange rind |
| 1 teaspoon soda | |

TOPPING:

- | | |
|--------------------|---------------------------------|
| ¾ cup sugar | 1 tablespoon grated orange rind |
| ½ cup orange juice | |

Cream shortening and sugar until light. Add eggs one at a time and mix. Sift dry ingredients together. Add dates and nuts to this. Alternate dry mixture with buttermilk in adding to egg mixture. Blend in orange rind. Grease miniature muffin tin and fill 2/3 full. Bake 375 degrees for 15 - 20 minutes. While cake bakes, bring sugar, orange juice, and rind to boil for topping. Pour slowly over little cakes while they are still hot. Makes 5 dozen.

Power Company Home Economist

Making good things to eat is one way women have always shown their love for family and friends, all through the year, but especially at Christmas. Cooking takes time, so gifts from the kitchen have become quite rare, but as a result more appreciated. Regardless of time involved, most women enjoy making something that the family likes to eat. Also to serve refreshments that win compliments from friends. For something that is different, and sure to win approval try:

Brazil Nut Fruit Cake

2 lb. pitted large dates	1½ cup granulated sugar
1 lb. brazil nuts (shelled)	¼ teaspoon salt
2 cups whole English walnut halves	1½ teaspoons baking powder
1 cup mixed red and green candied cherries	1½ teaspoons melted butter
1½ cups sifted flour	5 eggs
	1 teaspoon vanilla

Stuff each date with a Brazil nut. Combine fruit and nuts in a mixing bowl. Sift flour, sugar, salt and baking powder together and add to cherries and nuts in bowl. Add butter (1½ teaspoon is the correct amount) Beat eggs until foamy, add vanilla to eggs, and carefully mix gently with the hands. Pour into pans which have been greased and floured with the bottoms lined with greased and floured brown paper. Bake for 1 hour 30 minutes or until done at 300°. Recipe fills two 1-quart loaf pans.

Tie four thicknesses of waxed paper over the top of the cakes before baking. Aluminum foil does not give same results. Remove paper the last 15 minutes of baking to allow the top to dry out. There is very little batter in proportion to the fruit, but the amount is sufficient.

ISABELLE BUCKLEY
Home Economic Extension Agent

White Fruit Cake

5 large eggs	½ lb. candied cherries
½ lb. butter	½ lb. candied pineapple
1 cup sugar	1½ oz. bottle lemon extract
2½ cups flour (before sifted)	1½ oz. bottle vanilla extract
1 teaspoon baking powder	3 cups pecans

Cream butter and sugar well; add eggs one at a time and beat. Set aside. Dredge fruit with flour. Add flavoring to creamed mixture. Add fruit and flour mixture to the creamed mixture and mix well. Bake 3 hours at 300 degrees in greased and floured cake pan.

MRS. NUMA MITCHELL
Berry Club

Light Fruit Cake

- | | |
|--|---|
| 3 cups sifted flour | 2 cups mixed candied fruit |
| 2 cups sugar | $\frac{1}{4}$ cup crystalized ginger |
| 1 cup butter | $\frac{1}{2}$ c. orange juice or coconut milk |
| 5 eggs | 1 cup blanched almonds |
| $1\frac{1}{2}$ teaspoons baking powder | (optional) |
| $\frac{1}{2}$ teaspoon salt | 1 grated coconut |
| 2 cups candied pineapple | |
| 2 cups candied cherries | |

Cream butter and sugar, add eggs one at time, beating after each addition. Add liquid and flour in which baking powder and salt have been sifted. Mix well, stir in coconut, fruit and nuts which have been lightly floured. Bake in loaf pan at 275 degrees for 3 or $3\frac{1}{2}$ hours, or until done.

MRS. C. L. SAUNDERS
Apple-Clark Club

Dark Fruit Cake

- | | |
|-------------------------------|-------------------------------|
| 1 lb. butter | 1 lb. cherries |
| 1 lb. brown sugar | 1 lb. pineapple |
| 9 eggs | $\frac{1}{4}$ teaspoon cloves |
| 1 lb. flour | $\frac{3}{4}$ teaspoon nutmeg |
| 1 lb. currants | $\frac{3}{4}$ teaspoon mace |
| 1 lb. seedless raisins | 2 teaspoons cinnamon |
| 1 lb. nuts (any kind) | 1 teaspoon soda |
| $\frac{1}{2}$ lb. citron | $\frac{1}{2}$ teaspoon salt |
| $\frac{1}{2}$ lb. orange peel | $\frac{1}{4}$ cup milk |

Cream butter and sugar, add egg yolks. Dredge fruit in half of flour. Sift together remaining flour, soda, spices and salt. Add milk and flour. Beat egg whites stiff and fold in. Add nuts and fruits. Line pan with wax paper and pour cake in pan.

Tie three thicknesses of wax paper over top of pan. Place cake in steam pressure cooker and leave valve open 10 minutes, then close and let cook for one hour 10 lb pressure. Remove from cooker and put in oven, 350 degrees to brown, about 45 minutes.

MRS. RUBY ROBERTSON
Monroeton Club

MADISON JEWELRY COMPANY

Phone 548-2232

116 S. Market Street

MADISON, NORTH CAROLINA

Fruit Cake

1½ cups soft butter	¼ lb. candied pineapple
1½ cups sugar	¼ lb. citron
6 eggs	¼ lb. orange peel
3 cups sifted flour	¼ lb. lemon
2/3 cups orange juice	½ lb. black walnuts
1 lb. white raisins	1 lb. pecans
1 lb. candied cherries	

Cut up fruit and nuts. Use 1 cup of flour to roll fruit and nuts in, mix the other flour, sugar, butter, eggs, orange juice together and mix well, then add fruit and nuts. Use any kind of flavor you like. (vanilla or walnut).

FILLING FOR FRUIT CAKE:

3 cups sugar	1 glass orange juice
3 teaspoons flour	1/3 glass lemon juice
1 cup hot water	½ lb. coconut

Mix all together except coconut and cook until thick, remove from fire and mix coconut.

MRS. F. M. DUNCAN
Westwood Club

Fruit Cocktail Cake

2 eggs	1 No. 1 can fruit cocktail
2 cups plain flour	1½ cups white sugar
2 teaspoons soda	½ teaspoon salt

Beat eggs lightly. Add sugar and beat again. Add dry ingredients alternately with juice (drained from fruit cocktail mix), beginning and ending with dry ingredients. Then add fruit. Blend thoroughly. Place in greased pan or baking dish. Sprinkle lightly with brown sugar and add ¼ cup chopped pecans. Bake in 350 degree oven for 25-30 minutes. Leave in pan while warm. Spread with topping.

TOPPING

¾ cup white sugar	½ stick margarine
½ to ¾ cup milk	½ cup chopped pecans
1 teaspoon vanilla	1 (7 oz.) pkg. shredded coconut

Mix and bring to a boil for about 2 minutes. Spread evenly on cake while it is still in warm pan.

MRS. J. W. DICKERSON
Happy Home Club

Fruit Cocktail Cake

- | | |
|-----------------|----------------------------------|
| 2 cups sugar | 2 teaspoons soda |
| 2 cups flour | 2 eggs |
| ½ teaspoon salt | 1 medium size can fruit cocktail |

Mix and bake in long Pyrex dish for 30 minutes at 300 degrees. Cut in squares.

MRS. A. N. SMITH
Apple-Clark Club

“No Name” Cake

- | | |
|---|---|
| ½ lb. butter (or 2 sticks oleo-
margarine) | 1 large box graham crackers
(mashed into crumbs) |
| 2 cups sugar | 1 cup sweet milk |
| 5 eggs (beat in one at a time) | 1 cup nuts (pecans or walnuts) |
| 2 teaspoons baking powder | 1 cup coconut flakes |
| 2 teaspoons vanilla | |

Bake in 3 layers—325 degrees until layer pulls away from pan.

FILLING:

- | | |
|----------------------|-------------------------------|
| ½ lb. butter | 1 large can crushed pineapple |
| 1 box powdered sugar | (well drained) |

Melt butter, add sugar, and then pineapple.

MRS. L. F. TRUESDALE
Berry Club

Graham Cracker Crumb Cake

- | | |
|--------------------|-----------------------------|
| ½ lb. butter | 1 lb. box graham crackers |
| 5 eggs | 1 cup coconut |
| 1 teaspoon vanilla | 2 teaspoons baking powder |
| 1 cup chopped nuts | Small can crushed pineapple |
| 1 cup milk | (drained) |
| 2 cups sugar | |

Cream butter and sugar, add eggs, one at a time beating after each. Roll crackers into fine crumbs. Add baking powder, mix alternately with milk and vanilla to creamed mixture. Fold in nuts, coconut and pineapple. Bake in a tube pan 1 hour at 325 degrees.

MRS. R. E. DeLAPP
Monroeton Club

Jam Cake

- | | |
|----------------------|-------------------------|
| 1 cup buttermilk | 1 teaspoon nutmeg |
| 1 cup margarine | 1 teaspoon vanilla |
| 2 cups sugar | 2½ cups flour |
| 1 cup jam | 1 cup fresh coconut |
| 1 teaspoon soda | 4 eggs |
| 1 teaspoon cinnamon | 1 cup raisins |
| 1 teaspoon all-spice | ¼ cup walnuts or others |

Dissolve soda in buttermilk. 350 degree oven.

FILLING FOR CAKE:

- | | |
|------------------|----------------------------|
| 1 cup sweet milk | 1 heaping tablespoon flour |
| 1½ cup sugar | 2 eggs |

Cook until thick and add ¼ cup nuts, 1 cup raisins, 1 cup fresh coconut and 1 teaspoon vanilla.

MRS. SADIE GARRISON
Sharon Club

Blackberry Jam Cake

- | | |
|------------------------|----------------------|
| 1½ cups sugar | 2/3 cup buttermilk |
| 1 stick butter | 1 cup blackberry jam |
| 2 tablespoons crisco | 1 teaspoon all-spice |
| ½ tablespoon salt | 1 teaspoon cloves |
| 2 cups flour | 1 teaspoon nutmeg |
| 2 eggs (one at a time) | 1½ teaspoon cinnamon |

Mix all together. Beat in electric mixer. Bake at 375 degrees for 35 minutes.

MRS. VERNA ATKINS ALBERT
Ayersville Home Demonstration Club

Western Auto Associate Store

Home Owned and Operated By

JULIAN SLAYDON & COY HUDGINS

219 Washington St. — Phone 623-2655 — Leaksville, N. C.

Luscious Lemon Cake

1 cup butter	4 teaspoons baking powder
1¾ cups sugar	¾ cup milk
6 egg whites	½ cup water
3 cups sifted cake flour	1 teaspoon vanilla
¾ teaspoon salt	

Cream butter, add sugar gradually and cream together until light and fluffy. Add egg whites 2 at a time, beating well after each addition. Add dry ingredients which have been sifted together, alternately with combined milk, water and vanilla, beginning and ending with dry ingredients. Beat until smooth after each addition. Pour batter into two 9 inch layer pans which have been greased and floured. Bake at 350° for 30 to 35 minutes, until cake begins to draw away from sides of pan. Cool. Spread Lemon Filling between layers and frost with Fluffy Frosting. Decorate with strips of lemon peel.

LEMON FILLING:

8 egg yolks	Juice and grated rind of 2 lemons
1½ cups sugar	¼ cup butter

Slightly beat egg yolks and blend with sugar, lemon juice and rind and butter. Cook over low heat, stirring constantly until very thick. Cool thoroughly.

FLUFFY FROSTING:

2 egg whites	1/3 cup water
1½ cups sugar	1/8 teaspoon salt
1½ teaspoons white corn syrup	

Combine egg whites with remaining ingredients except vanilla in top of double boiler. Beat well with rotary beater and place over boiling water. Cook about 7 minutes, beating continuously, until stiff peaks are formed. Remove from heat, add vanilla and beat about 2 minutes more. Makes enough frosting for two or three 9 inch layers of cake.

MRS. OSCAR McCOLLUM
Lawsonville Club

Compliments Of

RAKESTRAW FARM EQUIPMENT COMPANY, INC.

STONEVILLE, NORTH CAROLINA

Lemon Squares

- | | |
|----------------------------|-------------------|
| 1 box lemon flake cake mix | 1 cup cooking oil |
| 1 box lemon jello | 1 cup water |
| 4 eggs | |

Mix together jello and flake mix. Then add eggs, oil and water and beat well. Pour in 9 x 13 pan and cook at 325 degrees about 25 minutes. This can be cooked in cake mould if desired and iced.

ICING FOR SQUARES:

Mix one box confectioners sugar and juice of 2 lemons. Cut in squares while hot and in pan. Pour over squares.

MRS. JULE STRADER
Greenrock Club

Lemon Cup Cakes

- | | |
|----------------------|---------------------------|
| 1 cup sugar | 5 tablespoons lemon juice |
| 2 tablespoons butter | 1 lemon rind, grated |
| 3 eggs | 4 level tablespoons flour |
| 1½ cups milk | Pinch salt |

Cream butter and sugar, then add flour, salt, lemon juice and rind. Stir in beaten egg yolks mixed with milk. Fold in stiffly beaten egg whites. Pour in custard cups and cook in pan of water for 45 minutes. Remove from cups and top with whipped cream or strawberries. When they are turned out of cups, the pudding will be on top.

MRS. LEO RENTZ
Morning Glory Club

Orange Layer Cake

- | | |
|--------------------------|----------------------------|
| ¾ cup butter | 3 cups flour |
| 2¾ cups plus 1 T. sugar | 2¼ teaspoons baking powder |
| ¾ cup fresh orange juice | Pinch of salt |
| 3 large eggs | |

Combine all ingredients, except eggs, in mixing bowl and beat 2 minutes. Add eggs and beat 2 more minutes. Bake in two 9 inch layers at 350 degrees for 25 minutes or until done.

Use any desired filling.

MRS. J. E. GARRETT
Apple-Clark Club

Orange Jello Cake

- | | |
|---------------------------|---------------------------|
| 1 cup sugar | 2/3 cup milk |
| ½ cup butter | 2 cups flour |
| 1 T. vegetable shortening | 1 pkg. orange gelatin |
| 2 eggs | 1 orange (rind grated and |
| 2 teaspoons baking powder | juiced) |
| ¼ teaspoon salt | |

Cream butter, shortening and sugar together. Add eggs and 1/3 of orange rind and juice. Mix in dry ingredients alternately with milk. Add gelatin, beating all ingredients well. Pour into two 8 inch greased and floured pans and bake at 350°.

ORANGE ICING:

- | | |
|-------------------------------------|--|
| 1 pkg. confectioner's sugar | ¼ teaspoon salt |
| 2/3 remaining orange rind and juice | ¼ lb. soft margarine or vegetable shortening |

Beat well and spread on layers of cake.

MRS. H. L. UNDERWOOD
Williamburg Home Demonstration Club

Orange Fruit Cake

- | | |
|------------------------------------|--------------------------|
| ½ lb. butter or 2 sticks margarine | ½ teaspoon salt |
| 2 cups sugar | 1 lb. orange slice candy |
| 3½ cups flour - plain | 1 8 oz. pkg. dates |
| 4 eggs | 1 cup coconut - flake |
| ½ cup buttermilk | 2 cups nuts |
| 1 t. soda dissolved in milk | |

Cream sugar, milk, eggs, and flour. Cook 2½ hours at 275 degrees.

GLAZE:

2 cups powdered sugar, and 1 cup orange juice (fresh or frozen). Bring to a boil, pour over cake. Let stand over night.

MRS. EDNA PERDEW
Greenrock Club

MRS. FRED COATES
Morning Glory Club

IVIE TIRE COMPANY

FISK DISTRIBUTORS — ITCO RETREADING

LEAKSVILLE, NORTH CAROLINA

Carmel - Top Oatmeal Cake

1½ cups boiling water	1 teaspoon vanilla
1 cup Quick cooking rolled oats	1½ cups all-purpose flour
½ cup butter or margarine	1 teaspoon soda
1 cup brown sugar, packed	½ teaspoon salt
1 cup granulated sugar	1 teaspoon cinnamon
2 eggs	

Pour boiling water over rolled oats and let stand 20 minutes. Cream together butter, brown sugar, and granulated sugar. Add eggs, vanilla, and oatmeal mixture, mixing until well blended. Sift flour, measure and sift again with soda, salt, and cinnamon; add gradually to creamed mixture beating on medium speed until well-blended. Turn batter into well buttered 9 x 12 pan and bake in moderate oven at 350 degrees for 30-40 minutes or until tests done. Spread caramel topping evenly over baked cake; broil 2-3 minutes or until topping is caramelized. Cut in squares and serve. Makes 12 servings.

CARAMEL TOPPING

Combine:

2 tablespoons melted butter or margarine	1/3 cup cream, light
½ cup brown sugar	1 cup coconut
	½ cup chopped nuts

Stir, spread, and boil as directed above. This cake is delicious and stays moist for days.

EUGENIA GREEN BROCK
Former Home Economic Agent

Oatmeal Cake and Frosting

1¼ cups boiling water	½ cup shortening
1 cup brown sugar	1-1/3 cups flour
1 tablespoon vanilla	1 cup oatmeal
2 eggs	1 cup white sugar
1 tablespoon cinnamon	

Mix boiling water and oatmeal. Let set. Combine other ingredients and add those to oatmeal mixture. Pour into loaf pan and bake 45 minutes in 350 degree oven.

FROSTING FOR OATMEAL CAKE

1/3 cup sweet milk	1 cup brown sugar
¼ lb. butter	1 cup coconut

Mix milk, butter, brown sugar and coconut. Heat until butter and sugar are melted. Pour onto cake.

MRS. T. T. WEBSTER
Holly-Huntsville Club

Oatmeal Cake

- | | |
|-----------------------------------|---------------------------------|
| 1 cup brown sugar (packed) | 1 teaspoon soda |
| 1 cup white sugar | 1 teaspoon baking powder |
| $\frac{1}{2}$ cup shortening | $\frac{1}{2}$ teaspoon cinnamon |
| 2 eggs | $\frac{1}{2}$ teaspoon nutmeg |
| $1\frac{1}{2}$ cups boiling water | $\frac{1}{2}$ teaspoon salt |
| 1 cup quick oats | Vanilla |
| $1\frac{1}{3}$ cups flour | |

Pour boiling water over quick oats and set aside. Cream together brown sugar, white sugar and shortening. Add eggs beating after each. Whip up oats and add to creamed mixture, adding alternately with sifted flour, soda, baking powder, cinnamon, nutmeg, salt and vanilla. Bake in long pan at 350 degrees 45 to 50 minutes. Remove from oven and spread with topping.

TOPPING FOR OATMEAL CAKE

- | | |
|-------------------|---------------|
| 1 stick butter | 1 cup nuts |
| 2 eggs yolks | 1 can coconut |
| 1 cup brown sugar | |

Cream butter and sugar, add egg yolks and beat well. Stir in coconut, nuts and enough milk to spread mixture over cake and boil.

MRS. RAYMOND SECHRIST
Dan Valley Club

MRS. ROBERT KNIGHT
Twilight Club

Peanut Butter Cake and Frosting

Sift together: $2\frac{1}{4}$ cups sifted cake flour; $1\frac{1}{2}$ cups sugar; 3 teaspoons baking powder, 1 teaspoon salt. Add $\frac{1}{3}$ cup soft shortening, $\frac{1}{3}$ cup peanut butter (not oily), 1 cup milk. Beat 2 minutes. Add 2 eggs and beat for 2 minutes. Pour into greased pans. Bake 350°. Cool. Finish with Peanut Butter Broiled Icing.

ICING:

Mix together— $\frac{2}{3}$ cup brown sugar; 4 tablespoons soft butter; 4 tablespoons cream; 4 tablespoons peanut butter. Stir in 1 cup chopped peanuts. Spread on cooled cake. Place under broiler (low heat) until mixture browns.

MARTHA EDMONDSON
Former Home Economics Extension Agent

RUDOLPH'S JEWELRY COMPANY

DIAMONDS — WATCHES — CHINA — CRYSTAL

116 W. Murphy St.

MADISON, N. C.

Phone 548-9290

Mother's Prune Cake

1½ cups granulated sugar
(cream well)

3 eggs (add one at a time)
1 cup Wesson oil

Add:

2 cups plain flour
1 teaspoon soda
1 teaspoon nutmeg
1 teaspoon all-spice
1 teaspoon salt

1 teaspoon vanilla
1 cup mashed prunes
1 cup nuts (black walnuts or
pecans)

Cook 1 hour at 300 degrees.

SAUCE FOR CAKE:

1 cup sugar
½ cup buttermilk
½ teaspoon soda

½ teaspoon vanilla
¼ cup butter
1 tablespoon corn syrup

Bring to boil and simmer ½ hour, pour over cake while hot.

MRS. WELDON PRICE
Matrimony Club

Never Fail Prune Cake

2 cups sugar
1 cup butter
4 eggs
2 cups prunes
1 cup prune juice
2½ cups plain flour

2 teaspoon soda
1 teaspoon baking powder
1 teaspoon nutmeg
1 teaspoon cloves
1 teaspoon cinnamon
½ teaspoon ginger

Cream butter and sugar, add eggs, add prunes and mix well. Alternate prune juices with flour which has been sifted with soda, baking powder and spices. Bake at 350 degrees or 45 minutes in moderate oven.

MRS. VERNE W. ATKINS
Ayersville Home Demonstration Club

"Company's Coming Cake"

2¾ cups self-rising flour
2/3 cup shortening
1½ cups sugar

1-1/3 cups milk
3 eggs
1 teaspoon vanilla extract

Preheat oven (375 degrees). Grease two 9 inch layer pans. Cream shortening and sugar then add eggs, and cream thoroughly. Add vanilla. Add flour and milk alternately. Pour into cake pans and bake 25-30 minutes. Allow to cool 10 minutes before removing from pans.

MRS. WADE TALLEY
Lawsonville Club

Happy Day Cake

2¼ cups flour	3 teaspoons baking powder
1 teaspoon salt	3 eggs unbeaten
1½ cups sugar	½ cup shortening
1 teaspoon vanilla	1 cup milk

Measure flour, baking powder, salt and sugar into sifter. Stir shortening just to soften. Sift in dry ingredients. Add ¾ cup milk and vanilla. Mix until flour is dampened, then beat for 2 minutes in mixer at low speed, add eggs and remaining milk. Beat 1 minute. Bake in 375 degree oven for 25 minutes. Makes 3 layers. For loaf cake, bake 45 minutes.

MRS. FRANK WEBSTER
Holly-Huntsville Club

Two Egg Cake

2 cups cake flour	2½ teaspoons double-acting
1-1/3 cups sugar	baking powder
	¾ teaspoon salt

Place the above mixture in mixing bowl and add:

½ cup shortening (soft)	1 teaspoon vanilla
2/3 cup sweet milk	

Beat on low speed for 2 minutes and add:

2 eggs unbeaten	¼ cup sweet milk
-----------------	------------------

Beat on low speed 2 minutes longer then pour batter into prepared pans and bake in 350 degree oven for 25 minutes. Makes two medium sized layers or you may use a square pan or rectangle pan for cake squares.

MRS. HOLTON McCOLLUM
Bason Club

Supper Cake

½ cup shortening	2 cups flour
1 cup sugar	3 teaspoons baking powder
2/3 cups milk	1 teaspoon vanilla
2 eggs	

Cream shortening and sugar well. Add eggs and vanilla. Beat until well mixed. Add sifted dry ingredients, alternately with milk. Beat thoroughly. Pour batter in greased loaf pan sprinkle with brown sugar and cinnamon. Dot with butter and bake. Cut and serve hot. Temperature—350 degrees Time—approximately-1 hour.

MRS. NATHAN DUKE
Greenrock Home Demonstration Club

Solomon's Cake

½ cup butter

Judges 5:25

2 cups flour

1st Kings 4:22

½ teaspoon salt

Leviticus 2:13

1 cup figs

1st Samuel 30:12

1½ cups sugar

Jerimiah 6:20

2 teaspoons baking powder

Luke 13:21

½ cup water

Genesis 24:11

1 cup raisins

1st Samuel 30:12

3 eggs

Isaiah 10:14

Cinnamon, Mace, Cloves

1st Kings 10:10

1 tablespoons honey

Proverbs 24:13

½ cup almonds

Genesis 43:11

Blend butter, sugar, spices and salt. Beat egg yolks and add. Sift in baking powder and flour, then add water and honey. Put fruit and nuts through food chopper and flour well. Solomon's advice for making good boys in Proverbs 24:14 first clause "Thou shall beat him with the rod." Fold in stiffly beaten egg whites. Bake for one hour in 375 degree oven. Bake in tube pan.

MRS. E. L. MURPHY
Holly-Huntsville Club

Pineapple Cake

2 cups self-rising flour sifted

1½ cups granulated sugar

1 cup milk

½ cup vegetable shortening

1 teaspoon vanilla

Put all above ingredients into mixing bowl. Beat two minutes at medium speed. Time by clock. Add 3 whole eggs and beat two minutes. Pour into greased and floured pans. Bake in 350 degree oven until cake springs back when touched; about 20 or 25 minutes.

This recipe is also a good basic recipe for cupcakes or any other cake one may wish to make.

WHITE ICING

2 egg whites

1½ cups granulated sugar

1/3 cup water

1½ teaspoons vanilla

Put into bowl. Set bowl into very hot water and beat with mixer on high speed until the icing stands in a peak. Use with crushed pineapple to ice cake.

MRS. PENN ALLEN
Bethlehem Club

REIDSVILLE LAUNDRY COMPANY, INC.

SANITONE DRY CLEANING

101 S.E. Market St.

Dial 349-7044

Reidsville, N. C.

Pineapple Upside Down Cake

½ cup butter or margarine
1 cup light brown sugar,
(firmly packed)
Canned pineapple slices to
cover bottom of pan

Raisins or Maraschino cherries
and nuts
1 pkg. white cake mix

Preheat oven to 325 degrees. In 9 inch round cake pan or rectangular pan of similar size, melt butter or margarine. Add brown sugar and nuts sprinkle over pan. Arrange pineapple slices over bottom of pan. Fill centers with cherries or raisins. Prepare cake mix. Fill prepared pan ¾ full (covering fruit) and bake for 30 to 40 minutes. While cake is still hot, run a knife around the edge of cake and invert the cake on a serving plate. If the rectangular pan is used cut squares and lift out servings with spatula and invert.

MRS. DONALD MYERS
Morning Glory Club

Good Layer Cake

X not satisfactory
2 cups sugar
½ cup crisco
1 stick butter
4 eggs

3 cups of self-rising flour
(sifted)
1 cup buttermilk
1 teaspoon vanilla

Cream butter and crisco with sugar. Add eggs one at a time. Alternate flour and buttermilk. Add vanilla. For chocolate layers add ½ cup cocoa to flour and sift again. Use favorite icing.

PINEAPPLE CHIFFON FILLING

1½ cups granulated sugar
2 sticks butter or margarine
4 eggs
2 cups Angel Flake Coconut

2 cups drained pineapple
(large can)
1 cup chopped pecans

Cream butter and sugar well. Add eggs one at a time, beating 3 or 4 minutes for each egg. Mix in the other ingredients. Use your favorite layers. Be sure layers are cool.

MRS. LESTER CANADY
Greenrock Home Demonstration Club

LLOYD'S WHOLESALE COMPANY

Eshleman Red Rose Feeds — Robin Hood Flour — Groceries

Phone 548-2799

Madison, N. C.

Peach Refrigerator Cake

Cream together 1 stick margarine and $1\frac{1}{2}$ cups powdered sugar. Add 2 well beaten eggs. Spread this mixture between layers of graham crackers, ending with layer of graham crackers on top.

Whip 1 cup heavy cream. Add 2 tablespoons sugar and juice of 1 lemon. Drain 2 cups peaches, chopped, and add to whipped cream. Spread over cake and cover with graham crackers crumbs. Let stand over night in refrigerator before serving.

MRS. L. W. POWELL
Bethlehem Club

Oriental Spice Cake

$\frac{3}{4}$ cup shortening	$\frac{3}{4}$ teaspoon nutmeg
$1\frac{1}{2}$ cups sugar	1 teaspoon cinnamon
$\frac{1}{2}$ teaspoon salt	2 teaspoons cocoa
$\frac{1}{2}$ teaspoon baking powder	$\frac{3}{4}$ cup sour milk or buttermilk
3 eggs	1 teaspoon lemon extract
2 cups flour	1 teaspoon vanilla
$\frac{1}{2}$ teaspoon soda	$\frac{1}{2}$ cup cut up nuts

Cream shortening, add sugar and cream thoroughly. Blend in beaten eggs. Sift all purpose flour, baking powder, salt, soda, spices and cocoa together. Add to the cream mixture alternately with the sour milk. Add flavoring and nuts. Mix well. Pour in a 2 x 9 greased and floured pan. Bake 30 minutes in 350 degree oven.

ARABY MOCHA ICING

6 teaspoons butter	$1\frac{1}{2}$ tablespoons hot coffee
1 egg yolk	$1\frac{1}{2}$ teaspoons cocoa
3 cups confectioners sugar	1 teaspoon cinnamon

Cream butter, blend in egg yolk. Stir sugar, cocoa and cinnamon together. Add to cream mixture alternately with hot coffee. Beat until smooth and will spread easily.

MRS. W. L. HOOPER
Out Our Road Club

Shop with Confidence—Shop for Quality—and get Economy at

MOORE'S SUPER MARKET

in STONEVILLE

Where They're Open from 8 A.M. until 9 P.M.

SIX DAYS A WEEK.

Spice Cake

- | | |
|---------------------|---------------------------------|
| 1 cup butter | $\frac{1}{2}$ teaspoon cinnamon |
| 2 cups brown sugar | $\frac{1}{2}$ teaspoon nutmeg |
| 4 eggs | 1 cup buttermilk |
| 3 cups flour | 1 teaspoon soda |
| 1 teaspoon allspice | |

Cream butter and sugar, add eggs one at a time. Sift the flour and spices and add alternately with the buttermilk in which the soda has been dissolved. Bake in 3 layers at 350 degrees. Ice with caramel or boiled icing.

MRS. FANNIE STADLER
Apple-Clark Club

Japanese Cake

- | | |
|----------------|--------------------------|
| 2 cups sugar | $\frac{1}{2}$ cup milk |
| 2/3 cup butter | 3 cups flour |
| 6 eggs | 1 teaspoon baking powder |

Bake two layers of this mixture:

To remaining batter add:

- | | |
|----------------------|------------------------|
| 2 teaspoons cinnamon | 1 tablespoon chocolate |
| 1 teaspoon allspice | 1 cup raisins |
| 1 teaspoon cloves | |
- and bake two layers.

FILLING:

- | | |
|----------------------------------|----------------------------------|
| 1 cup hot water | 2 teaspoons cornstarch |
| 1½ cups sugar | 2 lemons - juice and grated rind |
| 1 can coconut or 1 can pineapple | |
- Cook until it drops from spoon.

MRS. DEWEY GRIFFIN
Out Our Road Club

THE POWELL AGENCY, Inc.

MRS. E. S. POWELL, Mgr.

INSURANCE — REAL ESTATE

Phone 349-7024 108 S. Scales Street Reidsville, N. C.

Strawberry Cake

Sift together:

1 pkg. of white cake mix
3 tablespoons flour

1 pkg. of strawberry jello

Mix:

4 whole eggs
1 cup cooking oil

$\frac{1}{2}$ cup drained strawberries

Add liquids to dry ingredients. Mix well and bake in greased, floured pan 30 to 40 minutes at about 325 degrees.

ICING:

Cream together: 1 pound of sifted confectioners sugar and 1 stick margarine. Add $\frac{1}{2}$ cup drained strawberries and spread.

MRS. E. H. TRENT
Morning Glory Club

Butter Pecan Cake

$2\frac{1}{4}$ cups sifted all-purpose flour

$\frac{3}{4}$ cup shortening

$\frac{2}{3}$ cups granulated sugar

1 cup milk

3 teaspoons baking powder

3 eggs

1 teaspoon salt

1 teaspoon vanilla

1 cup brown sugar

$\frac{3}{4}$ cup finely chopped pecans

Sift: flour, granulated sugar, baking powder and salt together into bowl. Stir in brown sugar.

Add: shortening and $\frac{3}{4}$ cups milk.

Beat: 2 minutes.

Add: eggs, remaining milk, and vanilla. Beat 2 more minutes stir in nuts.

Pour: into 2 prepared 9 inch layer pans or 9 x 13 inch pan.

Bake: at 375 degrees for 35-45 minutes for layers or 45-50 minutes for oblong cake.

Frost: with fluffy 7 minute frosting, substituting brown sugar for granulated sugar and decorate top with chopped pecans.

MRS. JOE PEGRAM
Williamsburg Home Demonstration Club

A. L. FARRAR ESSO

GROCERIES — GAS — FEED — OIL

Route 2

Highway 65

Stokesdale, N. C.

Squash Cake (Pumpkin)

Cream:

$\frac{1}{2}$ cup shortening

Add:

1 c. brown sugar, firmly packed 1 cup cooked mashed squash or
1 cup white sugar pumpkin

2 beaten eggs

Sift together:

3 cup sifted cake flour $\frac{1}{4}$ teaspoon soda

4 teaspoons baking powder $\frac{1}{2}$ teaspoon salt

Add alternately to creamed mixture with $\frac{1}{2}$ cup sweet milk. Fold in 1 cup chopped black walnuts. Add 1 teaspoon maple extract. Bake 350 degrees for 30 minutes. When cool it can be frosted with the following frosting.

HARVEST MOON FROSTING

Combine in top of double boiler:

3 egg whites 6 tablespoons water

$1\frac{1}{2}$ c. brown sugar firmly packed 1 tablespoon white corn syrup

Dash salt

Beat with electric mixer over boiling water 7 minutes or until frosting will stand in peaks. Add 1 teaspoon vanilla. Beat until thick enough to spread.

KATE HOSKINS

Former Home Economics Agent

Walnut Cake

$\frac{1}{2}$ lb. butter

$\frac{1}{2}$ cup crisco

5 eggs

3 cups plain flour

3 cups sugar

1 teaspoon vanilla

$1\frac{1}{2}$ teaspoons rum

$\frac{3}{4}$ cup canned milk with

1 cup black walnuts chopped $\frac{1}{4}$ cup water (makes 1 cup milk)

Cream butter, crisco, sugar, add eggs one at the time. Add flour then milk, vanilla, rum and nuts. Bake at 325 degrees for one hour and 20 minutes. (This is good to leave out the nuts.)

MRS. SAM KNIGHT

Monroeton Club

Compliments Of

WITTY BROTHERS

Route 1

Summerfield, N. C.

Sweet Potato Cake

- | | |
|---------------------------|-------------------------------|
| 1½ cup cooking oil | ½ teaspoon salt |
| 2 cups sugar | 1 teaspoon cinnamon |
| 4 eggs, separated | 1½ cups grated sweet potatoes |
| 4 tablespoons hot water | 1 teaspoon nutmeg |
| 2½ cups sifted cake flour | 1 cup chopped nuts |
| 3 teaspoons baking powder | 1 teaspoon vanilla |

Combine cooking oil and sugar and heat until smooth. Add egg yolks and beat; add hot water, then dry ingredients which have been sifted together. Stir in nuts and potatoes, vanilla and stir well. Beat egg whites until stiff and fold into mixture. Bake in three greased 8 inch layer pans at 350° for 25 to 30 minutes. Cool and frost.

FROSTING FOR SWEET POTATO CAKE

- | | |
|-----------------------------|--------------------------|
| 1 large can evaporated milk | 3 egg yolks |
| 1 cup sugar | 1 teaspoon vanilla |
| 1 stick margarine | 1-1/3 cup flaked coconut |

Combine all ingredients together. Cook until thick. Beat until cool and spread on layers.

MRS. DEWEY SOYARS, SR.
Bethlehem Club

"A NEW KIND OF FORD"

WAYNE JONES FORD, Inc.

FALCON — THUNDERBIRD — GALAXIE — FAIRLANE

Phone 623-2185

Bridge Street & Boone Road

LEAKSVILLE, NORTH CAROLINA

SUPERIOR OIL COMPANY

OF STONEVILLE, INC.

DISTRIBUTORS FOR

FUEL OIL – GASOLINE – KEROSENE
Famous Phillips '66' Petroleum Products

BLUE RIBBON SERVICE

24 HOUR BURNER SERVICE

24 HOUR DELIVERY SERVICE

Dial 573-3691

Nights, Sundays, Holidays Call 573-3096

If no answer call 573-3511

HEATING & AIR CONDITIONING — SALES & SERVICE

THARRINGTON TOBACCO CURERS

Rainbow Irrigation Equipment- 1 Gun Irrigates 1 to 5 Acres

FROSTINGS

Comfort Frosting

$2\frac{1}{2}$ cups sugar

$\frac{1}{2}$ cup water

$\frac{1}{4}$ cup white syrup

2 egg whites

Combine sugar, water and syrup together. Cook until it forms a soft ball in cold water. Pour half of the syrup over the whites of 2 eggs, well beaten. Return to other syrup to stove and cook until it will form a hard ball, then pour this to first mixture which has been beaten and continue beating until it stands in peaks. Frost cake.

MRS. ERNEST JARRELL
Bethlehem Club

Comfort Frosting

Combine 2 cups sugar, $\frac{3}{4}$ cups water, 2 tablespoons white syrup in saucepan. Stir over low heat until sugar dissolves. Cook without stirring until a little of the syrup dropped into cold water forms a hard ball. Beat 2 egg whites until stiff. Continue to beat the egg whites while adding $\frac{3}{4}$ of the syrup in a thin stream. Cook the remaining syrup until crack stage and to the egg white mixture in same manner as before. Beat on low speed until cool. If icing seems to be getting too stiff, add a little hot water and continue beating.

MRS. J. O. MOORE
Sharon Club

White Cream Frosting

$\frac{3}{4}$ cup butter

2 cups confectioners sugar

1 teaspoon vanilla

3 tablespoons cream

Thoroughly cream butter and sugar, then add vanilla. Beat until right consistency for spreading. For chocolate flavor add 3 tablespoons cocoa.

BESSIE McCOLLUM
Double Springs Club

Chocolate Nut Cake

$\frac{1}{2}$ cup butter or Crisco

2 cups sugar

4 oz. (or 4 squares chocolate)

2 eggs

$1\frac{1}{2}$ cups sweet milk

2 cups flour

2 teaspoon baking powder

2 teaspoon vanilla

1 cup nut meat

Cream butter and sugar. Add melted chocolate and beaten eggs. Sift dry ingredients, add alternately with milk. Add vanilla and nut meats (chopped). Bake in round loaf pan. 350 degrees for 45 minutes. (Can use layer pans.)

MRS. GLADYS HILL
Happy Home Club

Icing For Chocolate Nut Cake

½ cup butter	Pinch salt
2 oz. chocolate	1 teaspoon vanilla
1 egg	2 teaspoons lemon juice
1½ cup powdered sugar	1 cup nut meats

Melt butter and chocolate together. Add beaten egg, sugar, salt, vanilla and lemon juice. Either mix in nuts or sprinkle on top (for layer cake takes a little more icing—use 2 cups sugar and a little thin cream a little at a time and beat until smooth.)

GLADYS HILL
Happy Home Club

Old Fashioned Boiled Cocoa Frosting

4 cups sugar	2 sticks butter
½ cup cocoa	1-1/3 cups milk (undiluted)
Pinch salt	1 tablespoon vanilla

Cook until forms a soft ball. Beat—add vanilla, then continue beating until right consistency.

CLUB MEMBER
Out Our Road Club

Chocolate Icing

2¼ cups sugar	¼ cup white syrup
½ cup evaporated milk	1 teaspoon vanilla
1 stick margarine	10 marshmallows
¼ cup cocoa	

Mix sugar and cocoa by sifting together. Add milk and margarine. Bring to boil and boil two minutes. Stir constantly. Remove from heat and add syrup, vanilla and marshmallows. Set pan in ice water and keep stirring until spreading consistency. If icing gets too hard, add a small amount of evaporated milk and stir. If it is not stiff enough, add a small amount of sifted confectioners sugar. This is also a good fudge candy recipe when you add nuts.

MRS. W. R. FRENCH
Bethlehem Club

Compliments Of

MOSELEY'S ESSO STATION

Telephone MI 3-9902

Stokesdale, N. C.

Brown Sugar Icing

- | | |
|---------------------------------------|------------------------------|
| $\frac{1}{2}$ cup butter or margarine | $\frac{1}{4}$ cup sweet milk |
| 1 cup light brown sugar | 1 lb. powdered sugar |
| 1 cup dark brown sugar | |

Melt butter, and sugar and cook over low heat 2 minutes, stirring constantly. Add milk and continue to stir until mixture comes to a boil. Remove from heat and cool. Add sugar until of right consistency to spread. Makes enough icing for three layers.

MRS. BRONA McKINNEY
Apple-Clark Club

Whipped Strawberry Topping

- | | |
|---------------------------------------|-------------------------|
| 1 egg white, unbeaten | Dash of salt |
| $\frac{2}{3}$ cup sliced strawberries | $\frac{1}{2}$ cup sugar |

Combine egg white, sugar, salt and $\frac{1}{3}$ cup strawberries in top of double boiler and beat at high speed until thoroughly mixed. Place over rapidly boiling water, beat constantly at same speed and cook 3 minutes, or until mixture will stand in soft peaks. Remove from boiling water and fold in remaining strawberries. Pile on top of 9 or 10 inch tube cake. Makes $2\frac{1}{2}$ cups of topping.

MRS. HASSELL PRIDDY
Mayo- Mount Club

Lemon Icing

- | | |
|---------------------------|---------------------|
| 1 box confectioners sugar | Juice of two lemons |
| 1 stick margarine | |

Cream margarine well, add gradually sugar and lemon juice.

MRS. W. E. JONES, JR.
Greenrock Home Demonstration Club

Coconut Frosting

- | | |
|--|----------------------|
| 1 cup sugar | 2 egg whites |
| Dash salt | 1 teaspoon vanilla |
| $\frac{1}{2}$ teaspoon cream of tartar | 1 can flaked coconut |
| $\frac{1}{3}$ cup water | |

Combine sugar, salt, cream of tartar and water; bring to boiling, cook and stir until sugar dissolves. Place egg whites in small bowl of electric mixer. Pour boiling syrup till of spreading consistency. Add vanilla. Spread on cooled cake and sprinkle with coconut. Frosts top and sides of two 8 or 9 inch layers.

MRS. J. W. MORICLE
Bethany Club

Sea Foam Icing

1½ cups brown sugar
1 cup white sugar
2 tablespoons dark syrup

½ cup boiling water
Pinch of salt

Cook until it reaches hard ball stage. Beat 2 egg whites until stiff. Add hot syrup to egg whites slowly. Beat until spreading consistency.

MRS. FRED COATES
Morning Glory Club

Reidsville Building & Supply Company

LUMBER & BUILDING MATERIALS

Quality — Price — Service

Phone 349-5011

Reidsville, N. C.

YOUR RECIPE FOR EXCELLENT BANKING

(Highly Flavored With Personal Interest)

INGREDIENTS

CHECKING ACCOUNTS

AGRICULTURE LOANS

DRIVE-IN FACILITIES

BANK BY MAIL

● SAFETY DEPOSIT BOXES

● SAVINGS ACCOUNTS

● AUTO LOANS

● BUSINESS LOANS

FIRST NATIONAL BANK

OF REIDSVILLE

USE REGULARLY WITH CONFIDENCE

Candy



Notes

Mint Recipe

2 cups sugar

1 cup water

 $\frac{1}{2}$ stick of margarine

5 drops of oil of mint

Melt margarine in water. Add sugar until dissolved. Cook to 260° (use candy thermometer). Add 5 drops of mint pouring on marble board. Pull until white. Makes 1 pound mints.

MRS. T. E. LESTER

Out Our Road

MRS. ERNEST JONES

Greenrock Club

Mint Recipe

4 cups sugar

1 $\frac{1}{4}$ stick of oleomargine

1 cup water

Cook to 260°. Pour on greased slab. Add flavoring. Pull when cool enough. Pull until hands feel gritty. Cut on wax paper.

Equipment needed: Marble slab, candy thermometer, wax paper and scissors.

MISS LOUISE HOMEWOOD

Caswell County Home Economics Extension Agent

"No-Cook Peanut Butter Fudge

1 cup peanut butter, creamy or chunk style

 $\frac{1}{4}$ cups nonfat dry milk solids
 $\frac{1}{4}$ c. sifted confectioners' sugar

1 cup Karo, Red or Blue label

Blend peanut butter and Karo syrup in large mixing bowl. Measure nonfat dry milk solids and sifted confectioner's sugar and add all at once. Mix all together; first, with a spoon and then with hands; knead in dry ingredients. Turn onto board and continue kneading until mixture is well blended and smooth. Press out with hands or rolling pin into square $\frac{1}{2}$ " thick. Cut in squares. Makes about 2 lbs.

4-H Recipe by Home Economist

Corn Flake Macaroons

In a 1 $\frac{1}{2}$ quart saucepan, mix $\frac{1}{3}$ cup evaporated milk, 2 tablespoons butter or margarine and $\frac{3}{4}$ cup sugar. Cook and stir to a full, all-over boil. Continue to boil and stir over medium heat for 2 minutes. Take off heat and stir in $\frac{1}{2}$ teaspoon vanilla, 1 $\frac{1}{2}$ cups corn flakes, 1 cup coconut and, if desired, $\frac{1}{2}$ cup broken nuts. With 2 teaspoons drop on waxed paper. These cookies get firm as soon as they cool, so work fast while dropping them. Let stand until set.

Makes 24.

KATE HOSKINS

Home Economist

Martha Washington Jets

- | | |
|---------------------|-------------------------------|
| ¼ lb. butter | 1 teaspoon vanilla |
| 1 egg white | Powder sugar (at least 1 box) |
| 1 tablespoons cream | |

Soften butter. Add egg whites, unbeaten, flavoring and sugar which has been sifted. Add sugar until hard dough has been formed. Roll into small balls and dip into melted chocolate to which a little melted parrafin has been added. (Baking chocolate must be used and enough parrafin added to form a slick, shiny coat to candy when it is dipped. A tooth pick or small stick is stuck in top of candy ball so it can be dipped. When stick is pulled out a piece of nut can be pushed down into top of candy to hide hole left by stick.

This is a basic recipe and candy dough can be made into numerous kinds of candy by adding different flavoring, coconut, chocolate, and etc.

KATE HOSKINS
Home Economist

Fruits Balls

- | | |
|--------------------------------|-------------------------------|
| ½ lb. marshmallow, cut fine | ¼ cup maraschino cherry juice |
| ½ cup sweetened condensed milk | or water |

Mix these three and let stand while mixing the following:

- | | |
|--------------------------|---------------------------|
| 1 cup nut meats, chopped | ½ cup maraschino cherries |
| 1 pkg. dates | |

Add to marshmallow mixture. Add 2 cups graham cracker crumbs, form into balls, roll in more graham cracker crumbs, refrigerate.

KATE HOSKINS
Home Economist

5 Minute Fudge

- | | |
|----------------------------------|-------------------------------|
| 1-2/3 cups granulated sugar | 1½ pkg. semi-sweet chocolate |
| 2 tablespoons butter | (1 pkg. if lighter chocolate) |
| ¼ teaspoons salt | ¼ lb. marshmallows (diced 16) |
| 2/3 c. undiluted evaporated milk | ½ cup chopped nuts |
| | ½ teaspoon vanilla extract |

Grease with butter 8 x 8 x 2 pan. In 2 quart saucepan combine first four (4) ingredients, bring to boil over medium heat. Boil 5 minutes, stirring constantly—remove from heat—add chocolate, and next three (3) ingredients. Beat vigorously until marshmallows melt. Pour into pan—sprinkle with more nuts of desired Cool, cut into small squares.

BESSIE WEBB
Bethany Club

Chocolate Fudge

1 large can of milk 4½ cups sugar

Mix and boil 8 minutes. Add ½ pound butter, 3 small packages semi-chocolate chips and nuts to suit taste.

MRS. T. B. AUSTIN
Happy Home Club

Chocolate Fudge

2 sticks margarine 1 pint marshmallow cream
1 large can evaporated milk 1 teaspoon vanilla
5 cups sugar 1 cup nuts (optional)
3 6 oz. pkg. chocolate bits

Mix margarine, milk and sugar. Boil 10 minutes. Pour over chocolate bits and marshmallow cream. Stir quickly until all is dissolved. Add vanilla and nuts. Pour in greased pan. Let cool and cut in squares. Makes 5 pounds.

MRS. THOMAS MEADOR
Apple-Clark Club

Date Loaf Candy

3 cups sugar 1 box crystalized cherries
1 cup milk 4 tablespoons butter
1 box dates 1 tablespoon vanilla
1 cup pecan meats

Boil milk and sugar for ten minutes. Add dates cut fine. Cool until it will form a firm ball in water. Remove from fire, add butter. When cools some, add nuts, cherries, and vanilla. Beat until stiff enough to mold with hands. Mold into long loaves about 1½ inches in diameter. Roll in cloth rung out of cold water. When hard cut in ¼ inch slices.

MRS. O. B. GUPTON
Westwood Club

Peanut Butter Fudge

2 cups sugar 4 T. peanut butter
¾ cup milk 1 teaspoon vanilla
½ cup nuts Few grains salt

Boil sugar and milk without stirring to 234 degrees or until mixture forms soft ball when tried in cold water. Remove from fire, let stand undisturbed until cool. Add salt, peanut butter and vanilla. Beat or work like chocolate fudge. Add nuts last.

MRS. CHARLES M. AUMAN
Morning Glory Club

Nut Brittle

- | | |
|-----------------------------|-----------------------------|
| 2 cups sugar | $\frac{1}{4}$ teaspoon salt |
| $\frac{1}{4}$ teaspoon soda | 2 cups nut meats |
| 1 teaspoon vanilla | |

Heat sugar gradually in smooth skillet, stirring constantly until a golden syrup is formed. Remove from stove and stir in quickly the salt, soda and flavoring. Pour the syrup over a layer of nuts in a greased pan. When cold, crack into small pieces. For the nuts I use unsalted, parched peanuts or pecans.

MRS. VIRGINIA M. GAMMON
Bethlehem Club

Peanut Brittle

- | | |
|-------------------------------|--------------------|
| 1 cup white sugar | 1 teaspoon soda |
| $\frac{1}{2}$ cup white syrup | 2 cups raw peanuts |
| $\frac{1}{4}$ cup water | |

Bring first three ingredients to boil. Add peanuts, stirring constantly. Cook until peanuts start popping. Add soda and stir as taken from heat. Pour on greased cookie sheet.

MRS. WILLIE KELLY
Bethlehem Club

Mocha Nut Butterballs

- | | |
|----------------------------|----------------------------------|
| 1 cup soft butter | $1\frac{1}{4}$ cups sifted flour |
| 1 cup granulated sugar | $\frac{1}{2}$ teaspoon salt |
| 2 teaspoons vanilla | 2 cups finely chopped pecans |
| 2 teaspoons instant coffee | or California walnuts |
| $\frac{1}{4}$ cup cocoa | Confectioners sugar |

Cream butter, sugar and vanilla until light. Add next four ingredients and mix well. Add nuts. Shape in 1 inch balls and put on cookie sheet. Bake in moderate oven (325 degrees) about 15 minutes. Cool and roll in confectioners sugar. Makes approx. 6 dozen.

MRS. BILLY CARTER
Double Springs Club

Penuche Squares

- | | |
|--------------------------|--------------------------------------|
| $\frac{1}{4}$ cup butter | $\frac{3}{4}$ cup flour |
| 1 cup brown sugar | $\frac{1}{2}$ teaspoon baking powder |
| 2 eggs | $\frac{1}{4}$ teaspoon salt |
| 1 teaspoon vanilla | 1 cup nuts |

Cream butter and sugar. Add eggs, well beaten, and vanilla. Sift dry ingredients and stir in chopped nuts. Combine with first mixture. Pour into shallow pan (9x9) that has been greased. Spread to $\frac{1}{4}$ inch thickness and bake at 350 degrees for about 25 minutes.

Potato Candy

1 medium white potato
1 lb. confectioners sugar

Peanut butter

Boil potato, peel and mash thoroughly or put through a sieve. Stir in sugar to form a stiff dough. Roll the dough on a lightly floured board or wax paper to $\frac{1}{4}$ inch thickness. Spread generously with peanut butter. Roll up jelly roll fashion, and chill before slicing.

MRS. R. R. BUCKLEY

Doyle Wayside Furniture Co.

LEE'S CARPETS

G. E. APPLIANCES

Stoneville-Leaksville Road - 3 Miles from Stoneville on 770

Phone 573-4411

We Ship Anywhere (Direct)

WILKERSON FUNERAL HOME

Corner Main & Harrison Streets

Reidsville, N. C.

24 HOUR AMBULANCE SERVICE

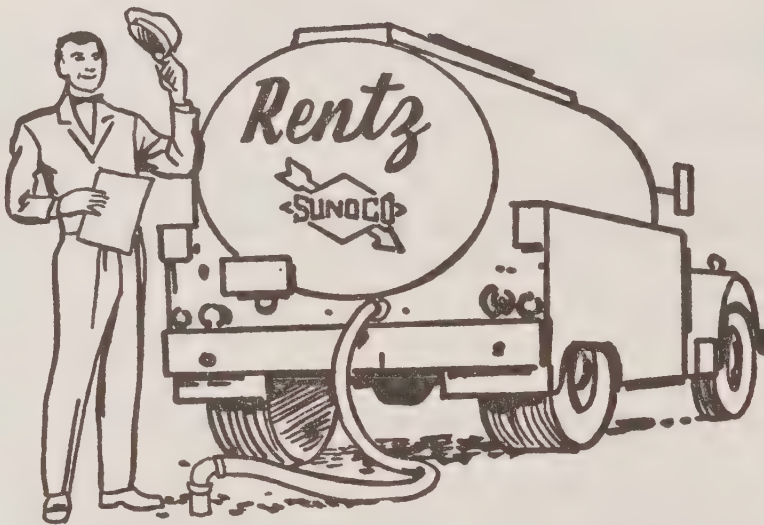
Ambulance Air Conditioned

Oxygen Equipped

Serving Reidsville and Community Since 1909

Dial 349-4341

RENTZ OIL COMPANY



OUR OIL MAKES WARM FRIENDS

DIAL 349-8228

LEO RENTZ

JIMMY THOMPSON

Cookies



Notes

Five-Way Drop Cookies

Blend together 1-1/3 cups soft shortening (half butter may be used) and 2 cups sugar, creaming well. Add 2 eggs, unbeaten, 1/2 cup milk, and 2 teaspoons vanilla; beat well. Sift together 4 cups sifted Pillsbury's Best Enriched Flour, 2 teaspoons double-acting baking powder, and 1 1/2 teaspoons salt. Add to cream mixture gradually, mixing well. Divide dough into five parts. Place portions, one at a time, in second bowl. Flavor each portion by adding ingredients as directed below. Drop by rounded teaspoonful onto ungreased baking sheets. Bake in moderate oven (375°) 10 to 12 minutes.

COCONUT—Add 1/2 cup shredded coconut.

ORANGE-PECAN—Blend in 1 tablespoon grated orange rind and 1/4 cup pecans, chopped. Top with half pecan.

CHOCOLATE—Add 1 sq. (1 oz.) chocolate, melted and cooled, 1 tablespoon cream.

PLAIN—Decorate with colored sugar.

FRUIT—Add 1/2 cup diced candied fruit.

Makes 6 to 7 dozen medium cookies.

Power Company Home Economist

Crisp Sugar Cookies

2 1/2 cups flour

1/2 teaspoon soda

1/2 teaspoon salt

3/4 cup shortening

1 cup sugar

2 eggs

2 tablespoons sweet milk

1 teaspoon flavoring

1 teaspoon vanilla

Sift flour, measure and sift again with soda and salt. Cream shortening until light and fluffy. Add sugar gradually—then eggs. One at a time, beating thoroughly after each addition. Add milk and flavoring, then flour, soda, and salt. Chill dough for an hour or longer. Drop from teaspoon on greased baking sheet. Bake at 375° to 400° for 15 to 20 minutes. (Milk may be omitted if dough is too soft)

MRS. J. R. CARTER
Matrimony Club

SANITARY BARBER SHOP

AIR CONDITIONED

101 Gilmer Street

Reidsville, N. C.

Mamie's Sugar Cookies

- | | |
|--------------------|--------------------------|
| ½ cup butter | 1 teaspoon baking powder |
| 1 cup sugar | 1 tablespoon cream |
| 2 egg yolks | ½ teaspoon salt |
| 1 teaspoon vanilla | 1½ cups plain flour |

Mix and sift flour, baking powder and salt. Cream butter. Add sugar slowly and cream until fluffy. Stir in well beaten egg yolks and vanilla. Add sifted dry ingredients alternately with cream. Chill for 1 hour and roll and cut in any desired shape. Sprinkle with sugar before baking. May also be made in rolls chilled and sliced. Bake 350 or 375 degrees for 10 or 12 minutes. These cookies freeze well.

MRS. PAT MITCHELL

Williamsburg Home Demonstration Club

Sugar Cookies

- | | |
|---------------------------|---------------------|
| ½ cup shortening | 1 cup sugar |
| 2 well beaten eggs | 2 tablespoons cream |
| 1 tablespoon vanilla | 3½ cups cake flour |
| 2 teaspoons baking powder | |

Cream shortening and sugar until light and fluffy. Add eggs and cream and beat well. Add sifted ingredients to creamed mixture. Add vanilla last. Shape into mound, wrap in waxed paper and chill thoroughly. Roll on board lightly "floured" with confectioners sugar until dough is about ¼ inch thick. Dip cutter in confectioners sugar each time before cutting cookie, then place cookie on lightly greased baking sheet. Bake at 375 degrees for about 8 minutes.

MRS. JAMES LEE GRIFFIN

Monroeton Club

Lottie Moon Cookies (Baptist)

The Baptist know Miss Lottie Moon made these cookies for the children who visited her at the house of "The Little Cross Roads," in Ting Chow, China.

- | | |
|--|--------------------------|
| 3 cups sugar | 1 teaspoon vanilla |
| 1 cup sour milk (sweet milk
with lemon juice) | 1 cup butter |
| 3 eggs well beaten | 8 cups self-rising flour |
| | ½ tablespoon soda |

Cream shortening and sugar. Add eggs one at a time. Add flavoring. Add flour sifted with soda. Add alternately with milk. Roll and bake in 375 degree oven. Yields 150 large cookies.

MRS. C. GENE BOOKER

Holly-Huntsville Club

Oatmeal Cookies

2 eggs	$\frac{1}{2}$ teaspoon soda
1 cup sugar	$\frac{1}{2}$ teaspoon salt
(may add part brown sugar)	$\frac{1}{2}$ teaspoon cinnamon
$\frac{3}{4}$ cup butter (soft)	1 teaspoon vanilla
2 cups all-purpose flour	2 cups uncooked oatmeal
1 teaspoon baking powder	

Mix as you would cake batter, adding oatmeal last. May be topped with pecans, walnuts, dates, cherries or coconut may be added. Cook 12 minutes at 350 degrees until brown.

MRS. BRUCE H. TURNER
Apple-Clark Club

Lace Cookies

$2\frac{1}{4}$ cups oatmeal	$2\frac{1}{4}$ cups light brown sugar
3 tablespoons flour	1 teaspoon salt
1 cup butter, melted	1 egg, slightly beaten
1 teaspoon vanilla	

Preheat oven at 375 degrees. Mix oatmeal, sugar, flour and salt. Stir in butter and add egg and vanilla. Cover cookie sheet with foil and drop batter by $\frac{1}{2}$ teaspoon well apart. Bake until light brown (about 7 minutes). Put on cake rack to cook until cookies will slip off easily.

ALICE P. GRIFFIN
Monroeton Home Demonstration Club

Brownie Cake Squares

Mix:

$2\frac{1}{2}$ cups sifted all-purpose flour	$\frac{1}{2}$ cup cocoa
2 cups sugar	$\frac{1}{4}$ teaspoon salt

Add:

$\frac{2}{3}$ cup milk	$\frac{2}{3}$ cup chopped nuts
$\frac{2}{3}$ cup melted shortening	1 egg slightly beaten

Blend well and pour into greased pan (8 x 14 x 2). Bake 20 to 30 minutes in 350 degree oven. Cut in squares.

MRS. EDNA EARLE SEAY
Williamsburg Home Demonstration Club

MACES JEWELRY - GIFTS

Certified Gemologists — Registered Jeweler — American Gem Society

"Buy Diamonds Here With Confidence"

Reidsville, N. C.

Christmas Rock

1½ cups sugar	¼ lb. citron
1 cup butter	¼ lb. dates
3 eggs	1 teaspoon cinnamon
3 cups flour	1 teaspoon mace
1 teaspoon cocoa	1 teaspoon nutmeg
1½ cups seedless raisins	½ teaspoon ginger
1 lb. pecans in shell	¾ teaspoon soda
¼ lb. candied cherries	1 tablespoon strong coffee
½ lb. candied pineapple	½ tablespoon allspice

Cream butter and sugar together until light and foamy. Beat eggs until foamy, add to mixture. Sift flour, cocoa, spices, and soda, add to mixture. Cut fruit into small pieces. Dredge in flour. Add to mixture. Mix thoroughly. Drop 1 teaspoon full on oiled cookie sheet. Leave enough space to spread. Bake at 350° 12 to 18 minutes. They should not brown but be rich biscuit brown. Store in jar. Place orange or apple in jar to keep moist makes 10 dozen.

MRS. ALLEN STANFORD
Matrimony Club

Cocoons

(Also known as crescents, sand tarts and other names)

2¾ cups cake flour	¼ cup sugar
½ teaspoon salt	1 teaspoon vanilla
1 cup butter, melted	1 cup finely chopped nuts

Sift dry ingredients together. Add butter, vanilla and nuts. Pinch off about size of walnut. Shape into cocoons. Bake 350 degrees 12-20 minutes. When partly cool roll in powdered sugar. These may be stored for several weeks in a tightly sealed can, or may be frozen.

KATE HOSKINS
Home Economist

STOKESDALE MILLING CO.

FLOUR, MEAL, FEEDS, CUSTOM GRINDING

R. W. SOUTHERN, Owner

Mixing and Seed Cleaning

Phone MI 3-4145

Stokesdale, N. C.

Easy Brownies

1/3 cup melted shortening	2 eggs
6 tablespoons cocoa	3/4 cup sifted self rising flour
1 cup sugar	1/2 cup broken nuts

Heat oven to 350 degrees. Stir cocoa into melted shortening. Add sugar and stir until mixed well. Add eggs and beat. Stir in flour and nuts. Bake in a square 8 x 8 x 2 pan for 30 to 35 minutes.

MRS. DAVID A. KNIGHT
Glencoe Club

Brownies

2/3 cup flour	1/2 teaspoon baking powder
1/4 teaspoon salt	1/3 cup shortening
2 sqs. Bakers chocolate	1 cup sugar
2 eggs, well beaten	1/2 cup chopped walnuts
1 teaspoon vanilla	

Sift flour, add baking powder, salt and sift again. Melt shortening and chocolate. Add sugar gradually to eggs. Add melted chocolate mixture-blend. Add flour and mix well. Add nuts and vanilla. Bake 35 minutes at 350 degrees.

MRS. PAUL D. WILSON
Glencoe Club

Butterscotch Brownie

Melt in sauce pan:

1/2 cup butter	2 cups brown sugar
----------------	--------------------

Stir until dissolved

Cool slightly. Beat in 2 eggs, 2 teaspoons vanilla. Sift together 1 cup sifted flour, 2 teaspoons baking powder and 1/2 teaspoon salt. Stir these ingredients into butter mixture. Add 1 cup chopped nuts or 1 1/2 cups coconut. Pour into two squares (8x8) greased pans. Bake 350 degrees for 30 minutes.

KATE HOSKINS
Home Economist

LEAKSVILLE FURNITURE COMPANY

"WHERE MOST FOLKS BUY"

Phone 623-6401

223 Washington Street

Leaksville, N. C.

Congo Squares

- | | |
|----------------------------|------------------------------|
| 2¾ cups flour | 1 lb. brown sugar |
| ½ teaspoon salt | 3 eggs |
| 2¼ teaspoons baking powder | 1 6 oz. pkg. chocolate chips |
| 2/3 cup shortening | 1 cup nuts (chopped fine) |

Sift flour with salt and baking powder and set aside. Melt shortening, put in sugar and mix well. Add eggs, then flour. Mix. Add nuts and chocolate chips. Bake in pan 15½ x 10½, for 25 minutes or until done at 350 degrees. Makes 48 squares.

MRS. MOYER MARTIN
Ayersville Home Demonstration Club

Oatmeal Cookies

- | | |
|-------------------------------|---------------------------|
| 1 cup shortening | 1 teaspoon salt |
| 1 cup brown sugar | 1 teaspoon soda |
| 2 well beaten eggs | 3 cups quick cooking oats |
| 1 teaspoon vanilla | ½ cup chopped nuts |
| 1½ cups sifted enriched flour | |

Thoroughly cream shortening and sugar, add eggs and vanilla, beat well. Sift dry ingredients, add to cream mixture. Add oats and nuts. Mix well. Shape in rolls, chill thoroughly. Slice ¼ inch thick. Bake on ungreased cooky sheet in moderate oven at 350 degrees for 10 minutes. Makes 5 dozen.

MRS. R. J. TURNER, JR.
Twilight Home Demonstration Club

Oatmeal Cookies

- | | |
|----------------------------|---------------------------------|
| 1 cup flour (plain) | 1 egg |
| ½ teaspoon soda | 1 teaspoon vanilla |
| ½ teaspoon salt | 1 cup quick cooking oatmeal |
| ½ cup shortening | ½ cup chopped pecans |
| 1 cup brown sugar (packed) | 1 cup coconut (can use raisins) |

Cream shortening and sugar good then add other ingredients. Drop by teaspoon on greased cookie sheet.

MRS. DAVID SAPP
Dan Valley Club

WAGWOOD FARMS

Grower of Quality Hybrid Corn, Small Grain and Tobacco Seed
Route 1

Gibsonville, N. C.

Quick Oatmeal Cookies

- | | |
|---------------------------|----------------------|
| ½ cup butter or margarine | 1 cup coconut |
| ½ cup milk | 3 cups quick oatmeal |
| 2 cups sugar | ½ cup (or more) nuts |
| 5 tablespoons cocoa | |

Mix butter, milk, cocoa and sugar. Let come to boil and cook one minute. Remove from heat, add coconut, oatmeal and nuts. Drop at once on wax paper by spoon fulls, pressing each flat as they are dropped.

MRS. J. E. GARRETT
Apple-Clark Club

Perfect Brownies

- | | |
|--------------------------------------|-----------------------------|
| 2 1 oz. sq. unsweetened
chocolate | 2 eggs |
| ½ cup butter or margarine | 1 teaspoon vanilla |
| 1 cup sugar | ½ cup sifted enriched flour |
| | ½ cup chopped nuts |

Melt chocolate over hot water. Thoroughly cream butter and sugar, add eggs and beat well. Blend in melted chocolate, vanilla and flour. Mix nuts into batter or sprinkle them over the top after batter is poured into the pan. Pour batter into greased 8x8x2 pan. Bake in slow oven (325°) for 35 minutes.

MRS. R. J. TURNER, JR.
Twilight Home Demonstration Club

Brownies

- | | |
|-------------------|--------------------|
| 1 stick of butter | 1 cup plain flour |
| 2 cups of sugar | ½ cup chopped nuts |
| ½ cup of cocoa | ½ teaspoon salt |
| 4 eggs | 1 teaspoon vanilla |

Cream sugar, butter and cocoa well. Add flour and eggs. Bake at 325 degrees or 30 or 40 minutes.

MRS. ALONZO SOMERS
Morning Glory Club

H. T. PRYOR

BUILDING CONTRACTOR — BONDED LOCKSMITH

Locks Repaired — Master Keying Service

Phone 349-3066

P. O. Box 1046

Reidsville, N. C.

Russian Tea Cookies

Mix together thoroughly:

1 cup soft butter	1 teaspoon vanilla
½ cup sifted confectioner sugar	

Sift together and stir in:

2¼ cups sifted flour	¼ teaspoon salt
----------------------	-----------------

Mix in ¾ cup finely chopped nuts:

Chill dough. Roll into 1 inch balls. Place on ungreased baking sheet, cookies do not spread. Bake until set, but not brown. While still warm, roll in confectioners sugar. Cool. Again roll in sugar.

Temp. 400° Time 10-12 minutes Amount about 4 dozen

MRS. O. B. ROBERTS, JR.
Wentworth Road Club

Old Fashioned Tea Cakes

3 eggs	1½ teaspoon baking powder
2 cups sugar	1 qt. flour or enough to make
1 cup butter	dough to roll
¼ teaspoon soda dissolved in 1 teaspoon buttermilk	

Mix as listed. Roll into soft dough and cut into desired shapes and bake in 350 degree oven for 10 to 12 minutes.

MRS. BESS WILSON
Mayo-Mount Club

Nut Chocolate Bars

1/3 cup shortening	¼ teaspoon soda
1 cup brown sugar	¼ teaspoon salt
1 egg	½ to 1 cup semi-sweet chocolate
1 teaspoon vanilla	pieces
1 cup sifted all-purpose flour	½ cup chopped walnuts

Cream shortening and sugar. Add egg and vanilla; beat well. Sift together flour, soda and salt; add to creamed mixture; mix well. Stir in chocolate pieces and nuts. Spread in greased 11½x7½x1½ inch pan. Bake in moderate oven 350 degrees 20 to 25 minutes. Cut in bars while warm. Makes 2 dozen.

MRS. DEWEY TUTTLE
Double Springs Club

Amey's Skillet Cookies

- | | |
|-----------------------------|--------------------|
| 1 large pkg. dates, chopped | 2 eggs |
| 1 can Angel cake coconut | 1 cup sugar |
| 1½ cups pecans | 1 teaspoon vanilla |
| 2 cups Rice Crispies | |

Put eggs and sugar in cold frying pan, turn on low heat until pan becomes hot. Add dates and cook for 12 minutes, stirring constantly. Add vanilla, rice crispies, and nuts. Butter hands and shape into small balls, then roll in coconut. May have to let cool for a few minutes before shaping into balls.

MRS. ED C. MOORE
Bethlehem Club

Fudge Cookies

- | | |
|-----------------|--------------------|
| 1 cup butter | 1 cup flour |
| 1-2/3 cup sugar | 1 cup pecans |
| ½ cup cocoa | 1 teaspoon vanilla |
| 4 eggs | |

Cream butter, add sugar slowly and beat well. Add cocoa and blend. Then add eggs one at a time, beating well after each addition. Combine sifted flour with chopped nuts meats and add to the first mixture. Beat well, add vanilla, and pour into shallow greased pan about ½ inch thick. Bake in moderate oven for 30 minutes.

MRS. H. L. KNIGHT, JR.
Glencoe Club

Date Fingers

- | | |
|--|----------------------------------|
| 2 cups Rice Krispies | 1 small pkg. angel flake coconut |
| 1 cup chopped pecans or
black walnuts | 1 egg |
| ½ lb. pkg. dates, chopped | 1 cup sugar |
| | ½ stick butter |

Cook egg, sugar, butter, and dates very slowly over low heat, until dates soften and melt a bit. Pour hot mixture over cereal and nuts which have been mixed. Stir well. Grease hands with butter and roll mixture into finger shapes with palms of hands, then roll in coconut. Place on wax paper for a few minutes to dry.

MRS. P. M. BAILEY
Glencoe Club

Lem-O-Nut Bars

2 cups sifted self-rising flour ¼ cup brown sugar, (packed)
½ cup butter

Mix together thoroughly and press firmly into bottom of lightly greased oblong pan 13 x 9½ x 2. Bake 10 minutes at 350 degrees.

Meanwhile mix together:

3 egg well beaten 2 cups brown sugar (packed)

Stir in:

1 cup coconut 2 tablespoons lemon juice
½ cup raisins 1 teaspoon grated lemon rind
½ cup nuts (walnuts or pecans)

Spread evenly over partially baked bottom layer. Bake 25 minutes at 350 degrees, cut into bars when cool. Makes 28 bars (1 x 3")

MRS. G. W. SCEARCE, JR.
Mt. Carmel Club

Coconut Macaroons

½ cup sweetened condensed milk 1 teaspoon vanilla flavoring
2½ cups shredded coconut

Mix ingredients thoroughly. Drop from teaspoon onto greased cookie sheet about 1 inch apart. Bake at 325° until brown.

VARIATION: Cherry macaroons - add ½ cup chopped cherries.
Part of coconut can be omitted.

KATE HOSKINS
Home Economist

"Chewies"

1 stick margarine 1 teaspoon baking powder
1 cup dark brown sugar 1 teaspoon vanilla
2 well beaten eggs 1 cup pecans, chopped
1 cup sifted plain flour

Mix ingredients well. Pour into greased pan. Bake in 300 degree oven for 30 to 35 minutes. After removing from oven, let stand 15 minutes; cut in squares. If desired, you may roll in powdered sugar.

MRS. BILL VAUGHN
Intelligence Club

THE HOPPER BROTHERS AND CONNIE — GOSPEL QUARTET

Available for Church Functions or Concerts — Claude Hopper Mgr.

P.O. Box 525

Phone 548-7250

Madison, N. C.

Coconut Squares

1/3 cup shortening	1½ cups flour
1 cup sugar	1 teaspoon baking powder
1 egg	½ teaspoon salt
1 egg yolk	2 tablespoons milk
1 teaspoon vanilla	

Mix all ingredients; spread in shallow 5 by 11 inch pan. Cover with meringue and bake 15 to 20 minutes at 325 degrees. Cut in squares and cool.

MERINGUE

1 egg white	½ teaspoon vanilla
1 cup brown sugar	2/3 cup shredded coconut

Beat egg whites until stiff. Add sugar, and beat. Add vanilla and fold in coconut. (Pecans may be substituted.)

MRS. ANNIE SOMERS
Bethlehem Club

Jumbo Raisin Cookies

2 cups seedless raisins	2 cups sugar
1½ cups water	3 eggs
1 cup shortening	4 to 4½ cups sifted flour
1 teaspoon cinnamon	1 teaspoon baking powder
¼ teaspoon nutmeg	1 tablespoon salt
¼ teaspoon allspice	1 teaspoon soda
1 teaspoon vanilla	1 cup chopped nuts

Simmer raisins in water 5 minutes. Drain and save ½ cup of liquid. Blend shortening, spices and vanilla. Add sugar gradually, creaming thoroughly. Beat in eggs, one at a time. Sift together the flour, baking powder and salt. Add soda to the ½ cup of raisin liquid. Add flour alternately with liquid to creamed mixture, mixing well. Add raisins and chopped nuts. Chill. Drop by spoonfuls onto a greased baking sheet and bake in hot oven (400 degrees) for 10-12 minutes. Makes three dozen cookies.

Lemon Cream Frosting for cookies. Mix together 1 tablespoon of melted butter, 1 tablespoon of cream, 1½ tablespoons of lemon juice and the grated rind of ½ lemon. Add 1¼ c. sifted confectioners sugar gradually, and blend until smooth.

Frosting maybe omitted if desired. My children like them plain.

MRS. W. C. GUNN
Berry Club

Nanimo Bars

- | | |
|-----------------------------|--------------------------------|
| $\frac{1}{2}$ cup margarine | 1 egg |
| $\frac{1}{4}$ cup sugar | 2 cups graham cracker crumbs |
| 3 tablespoons cocoa | 1 cup coconut |
| 1 teaspoon vanilla | $\frac{1}{2}$ cup chopped nuts |

Place softened butter, sugar, cocoa, vanilla and egg in a bowl. Set bowl in dish of hot water. Stir until butter melts and mixture resembles custard. Combine crumbs, coconut and nuts. Mix well and add to first mixture. Pack evenly in 9 inch square pan.

ICING:

Cream $\frac{1}{4}$ cup butter. Add 3 tablespoons milk which has been combined with 1 package vanilla instant pudding. Add 2 cups confectioners sugar and beat well. Spread over mixture in pan and let stand 15 minutes to harden. Melt 2 squares chocolate with 1 teaspoon butter. Spread over custard.

MRS. MILDRED CARTER
Bethlehem Club

Blondies

- | | |
|--|--------------------------------------|
| $2\frac{1}{4}$ cups sifted flour | $2\frac{1}{4}$ cups dark brown sugar |
| $2\frac{1}{2}$ teaspoons baking powder | 3 eggs |
| $\frac{1}{2}$ teaspoon salt | $\frac{2}{3}$ cup shortening |
| 1 cup nut meat, broken | 1 pack semi-sweet chocolate bits |

Sift together flour, baking powder and salt. Melt shortening and add brown sugar. Stir until well mixed and let cool. Add eggs, one at a time, beating well. Add dry ingredients, nut meats and chocolate bits. Pour into a greased pan. Bake at 350 degrees for 30 minutes.

MRS. ANNIE SOMERS
Bethlehem Club

Fruit Cookies

- | | |
|------------------------------|------------------------------------|
| $\frac{1}{2}$ cup shortening | $\frac{1}{4}$ cup thick buttermilk |
| 1 cup brown sugar | $\frac{3}{4}$ cup broken nuts |
| $1\frac{1}{4}$ cup flour | 1 cup chopped, candied cherries |
| $\frac{1}{2}$ teaspoon salt | 1 cup chopped dates |
| $\frac{1}{2}$ teaspoon soda | A pecan half for each cookie |

Cream shortening and sugar. Add soda and salt to milk and then blend into creamed mixture. Add part of flour and remove beaters, finishing by hand. Mix remaining ingredients into batter and place in refrigerator. When cold drop by teaspoon on cookie sheet. Bake at 300° until light brown, (about 10-12 min.). Do not over cook.

MRS. W. E. GUNN
Out Our Road Club

Orange Ginger Refrigerator Cookies

- | | |
|---------------------------|---------------------------------|
| 1 cup butter or margarine | 3 cups sifted flour |
| 1½ cups sugar | 2 teaspoons cinnamon |
| 1 large egg | 2 teaspoons ginger |
| 2 tablespoons corn syrup | ½ teaspoon cloves |
| 2 teaspoons soda | Shredded peel of 1 large orange |
| 1 tablespoon warm water | Anise Seed |

Cream margarine and sugar. Stir in egg and syrup. Dissolve soda in warm water and add. Sift together dry ingredients. Add orange peel and sifted dry ingredients to creamed mixture. Mix until blended. Shape the dough into 2 long rolls, 2 inches in diameter. Wrap each roll in waxed paper. Chill in refrigerator until firm. Cut chilled rolls into 1/8 inch slices. Sprinkle anise seed over top of unbaked cookies. Makes even more tantalizing. Bake on a cooky sheet in a hot oven (400 degrees) 8 to 10 minutes.

Yield: Approximately 8 dozen cookies.

ISABELLE BUCKLEY

Boiled Cookies

- | | |
|-------------------|---------------------|
| 2 cups sugar | ½ cup milk |
| 1 stick margarine | 4 tablespoons cocoa |

Mix over high heat until comes to rolling boil. Let boil 1½ minutes (no longer). Add 2½ cups quick cook oatmeal. ½ cup peanut butter. 2 teaspoons vanilla. ¼ cup chopped nuts. (Variations: Coconut, Chopped peanuts or crunchy peanut butter).

Beat until smooth. Drop by spoon on waxed paper.

MRS. RUBY ROBERTSON
Monroeton Club

MRS. FRANK MEADOR
Happy Home Club
MRS. F. M. DUNCAN
Westwood Club

COMPLIMENTS OF

FAIR'S SERVICE

LEAKSVILLE, NORTH CAROLINA

Peanut Butter Cookies

- | | |
|---|--|
| $\frac{1}{2}$ cup crunchy peanut butter | $\frac{1}{2}$ teaspoon salt |
| $\frac{1}{2}$ cup butter or margarine | 1 egg |
| $\frac{1}{2}$ cup granulated sugar | $\frac{1}{2}$ teaspoon vanilla extract |
| $\frac{1}{2}$ cup firmly packed light brown sugar | 1 cup sifted all-purpose flour |
| | $\frac{1}{2}$ teaspoon baking soda |

Blend peanut butter and butter. Cream mixture with sugars and salt thoroughly. Beat egg and extract into creamed mixture until light and fluffy. Sift together flour and soda. Gradually blend into creamed ingredients.

Form into 1 inch balls. Place 2 inches apart on ungreased cookie sheet. With floured fork, make a criss-cross design to flatten cookies. Bake in moderate oven 350° for 18 to 20 minutes or until light brown around edges. Store in airtight container. Yield: 3 doz. large cookies.

MRS. J. I. SHARPE
Bason Club

Peanut Butter Cookies

- | | |
|---------------------|------------------------------|
| 1 cup brown sugar | 1 teaspoon salt |
| 1 cup white sugar | 1 teaspoon vanilla |
| 1 cup shortening | 1 teaspoon soda dissolved in |
| 1 cup peanut butter | 1 tablespoon warm water |
| 2 eggs | $3\frac{1}{2}$ cups flour |

Mix together in order given. Make little balls, flatten with fork, bake in 375 degree oven.

MRS. ALLEN B. CARTER
Mayo- Mount Club

Peanut Butter Cookies

- | | |
|------------------------------|---------------------------------|
| $\frac{1}{2}$ cup shortening | $\frac{1}{2}$ cup peanut butter |
| 1 cup brown sugar | $\frac{1}{2}$ teaspoon salt |
| 1 egg, well beaten | 2 cups plain flour |
| $\frac{1}{2}$ teaspoon soda | |

Cream shortening and sugar together. Add beaten egg, then peanut butter and salt. Sift flour together and stir in, using a small quantity at a time. Mix well. Form into small ball. Place on a greased cookie sheet. Press with fork in a criss-cross design. Bake in moderate oven 350 degrees about 10 minutes.

MRS. ANDREW STANFIELD
Westwood Club

JONES GROCERY STORE

Stokesdale, N. C.

Pecan Squares

½ cup butter	2 teaspoons baking powder
2 cups light brown sugar	1 teaspoon vanilla
2 eggs	1 cup chopped pecans
2½ cups sifted flour	

Cream butter and sugar, add eggs one at a time. Add flour and baking powder. Stir in nuts last. Bake in oblong greased pan at 300° for 30 to 35 minutes. Cut in squares.

MRS. IKE BRANDE
Apple-Clark Club

Pecan Sticks

¼ cup shortening	¼ teaspoon salt
1 cup brown sugar	1 teaspoon vanilla
1 egg	1 cup flour
½ cup chopped pecans	1 teaspoon baking powder

Cream shortening and sugar. Beat egg and add flour sifted with baking powder. Add vanilla and pecans. Bake on greased pan 30 minutes at 350 degrees. Cut into squares while warm.

GEORGIE CHILDREY
Westwood Club

Pecan Fingers

½ cup soft butter (do not melt)	1½ cups plain flour
3½ tablespoons sugar	½ teaspoon vanilla
1 cup pecans, chopped	

Mix all ingredients together well. Pinch off small pieces and shape into fingers. Cook in slow oven 275 to 300 degrees until lightly browned. Roll gently on plate of confectioners sugar while hot.

MRS. ERWIN COOK
Monroeton Home Demonstration Club

Compliments

NEW SYSTEM LAUNDRY

LEAKSVILLE, N. C.

Confetti Cookies

1 cup sugar
 ½ cup brown sugar
 1 cup shortening
 2 eggs
 1 teaspoon vanilla

2-1/3 cups flour (all-purpose)
 1 teaspoon salt
 1 teaspoon soda
 1 cup cut-up small gum drops
 ½ cup chopped nuts

Cream sugars, shortening, eggs and vanilla. Spoon flour (not sifted) into dry measuring cup. Pour measured flour into a square of waxed paper. Add salt and soda to flour and blend. Add blended dry ingredients to creamed mixture and mix well. Stir in gum drops and nuts. Mix well. Drop by teaspoons onto greased cookie sheet. Dot tops with additional gum drops. Bake at 350° for 15 minutes.

Yields 5 to 6 dozen cookies.

MRS. DEWEY TUTTLE
 Double Spring Club

Peanut Blossoms

Cream together: ½ cup shortening and ½ cup peanut butter. Gradually add ½ cup sugar and ½ cup firmly packed brown sugar, creaming well.

Add: 1 unbeaten egg, 2 tablespoons milk and 1 teaspoon vanilla; beat well.

Blend in: 1¾ cups sifted self-rising flour gradually; mix thoroughly.

Shape: by rounded teaspoonfuls into balls. Roll in sugar place on ungreased cookie sheets.

Bake at 375 degrees for 8 minutes. Remove from oven and place a solid milk chocolate candy kiss on top of each cookie pressing downs so that cookie cracks around the edge. Return to oven; bake 2 to 5 minutes longer. Makes about 3 dozen cookies.

MRS. GORRELL PARRISH
 Holly-Huntsville Club

HOME SAVINGS & LOAN ASS'N.

306 Boulevard Street

—

131 W. Washington St.

LEAKSVILLE, NORTH CAROLINA

Cherry Winks

2¼ cups flour	2 tablespoons milk
1 teaspoon baking powder	1 teaspoon vanilla
½ teaspoon soda	1 cup pecans
½ teaspoon salt	1 cup chopped dates
¾ cup shortening	1/3 cup chopped maraschino cherries
1 cup sugar	
2 eggs	2½ cups crushed corn flakes

Cream shortening and sugar; add eggs, milk and vanilla. Blend in the sifted dry ingredients. Mix well and add the chopped nuts, dates and cherries. Shape into balls using a level table spoon of dough. Roll each ball of dough in cornflake crumbs. Place on a greased cookie sheet and top with ¼ maraschino cherry. Bake in a moderate oven 375 degrees for 10 or 12 minutes. Do not stack or store until cold. (If using self-rising flour omit salt and baking powder and decrease soda to ¼ teaspoon.)

MRS. CHARLIE TALLEY
Wentworth Road Club

MRS. T. E. LESTER
Out Our Road Club

Cherry – Cheese Tarts

TART SHELLS:

½ cup soft butter or margarine	1½ cup sifted flour
¼ cup sugar	2 tablespoons milk
1 egg yolk	

Beat butter with sugar until light. Beat in egg yolk. At low speed, beat in flour, then milk. Form into ball; wrap in wax paper and refrigerate one hour. Divide dough into eight parts and form tart shells.

FILLING:

2 pkgs. (3 oz.) cream cheese	2 teaspoons grated lemon peel
¼ cup sugar	1 can cherry-pie filling, chilled
1 egg, unbeaten	½ cup heavy cream, whipped

Preheat oven to 375 degrees. Beat cream cheese until fluffy. At low speed beat in the sugar, egg and lemon peel, beating just until smooth. Spoon some of cheese mix into each shell. Bake 20 minutes or until the shells are lightly browned and filling is set. Let cool in pans for 10 minutes. Remove and finish cooling completely. Spoon cherry-pie filling over cheese layer and top with whipped cream.

MRS. W. E. FREEMAN

Brown Sugar Tarts

3 cups brown sugar
 $\frac{1}{4}$ cup sweet milk
 3 tablespoons flour

3 eggs
 $\frac{1}{2}$ cup melted butter
 1 teaspoon vanilla

Mix sugar and flour, add beaten eggs and milk. Add melted butter and vanilla. Use 1 tablespoon mixture to each tart. Cook in uncooked crusts at 350 degrees for 10 minutes. Tart tins are recommended but muffin tins can be used.

MISS ANNIE BROWN
 Sharon Club

Chess Tarts

1 cup brown sugar
 1 cup white sugar

6 tablespoons melted butter
 4 eggs

Cream together sugars and melted butter. Add eggs one at a time, beating thoroughly after each. Bake in unbaked shells in regular chess pans at 350 degrees until firm and brown.

MRS. BESS WILSON
 Mayo- Mount Club

Chew Bread

$\frac{1}{2}$ cup cooking oil
 1 box light brown sugar
 3 eggs

2 cups self-rising flour
 $\frac{3}{4}$ cup nuts

Mix oil and sugar, add eggs and beat well. Add flour. Add vanilla and nuts last. Bake in greased and floured pan (10 x 15"). Bake at 300 degrees for 30 to 40 minutes.

MARGARET B. MOORE
 Intelligence Club

Pineapple Tarts

32 graham crackers-mashed into
 crumbs
 1 cup milk
 1 cup sugar

1 cup nuts
 1 stick butter
 $1\frac{1}{2}$ teaspoons baking powder
 2 eggs

Mix crackers, milk, sugar, baking powder, and butter. Beat eggs separate and then add to mixture. Add nuts. Fill paper baking cups $\frac{3}{4}$ full. Bake 350 degrees for ten minutes. Make syrup with 1 cup of pineapple and 1 cup of sugar. Put on while hot.

MRS. L. F. TRUESDALE
 Berry Club

Chess Tarts

4 eggs

1 cup butter

1 lb. light brown sugar

1 teaspoon vanilla

Cream butter and sugar thoroughly. Add eggs and vanilla and beat for one minute. Pour about 2 tablespoons of mixture into small tart tins that have been lined with thin pastry. Bake at 450 degrees for about 15 minutes.

MRS. JOE E. MEADOR
Berry Club

LOVE TRACTOR SALES, INC.

206 Harrison Street

Reidsville, N. C.

FORD TRACTORS & IMPLEMENTS

Akron Irrigation — Vann Curers & Tying Machines



**Somebody
DESERVES
TO BE
REMEMBERED**

HOME MONUMENT COMPANY

Monuments — Markers — Coping — Mausoleums

P.O. Box 288—Phone 548-9071 - Res. 548-5199 —Madison

Owned and Operated by: Mrs. Coy Gann

Albert H. Richardson Ins. Agency

P. O. Box 31

Phone 548-6974

Madison, N. C.

Life Insurance for young and old — Accident and Health
Insurance — Term Insurance — Mortgage — Hospitalization
No age limit — From One to One Hundred

M. C. MORICLE, JR., Agent

1011 Walnut Street—Box 894—Phone 349-6992—Reidsville

MIZE MOTORS, INC.

J. H. MIZE

ALLEN M. GILLIE

What America Wants, America Gets In A Chevrolet

623-3158

541 Boulevard St.

Leaksville, N. C

Strawberry Preserves

2 quarts berries

6 cups sugar

Wash and caps berries, place in sauce pan with 3 cups sugar, bring to boil and boil slowly five minutes. Draw to one side of the stove and when boiling ceases add 3 more cups of sugar, bring to boil and boil 10 minutes. Put into stone jar. Stir occasionally for 24 hours. Put into sterile jars and seal. (I use paraffin wax on mine.)

MRS. W. A. COX
Happy Home Club

Strawberry Preserves

5 cups berries

6 cups sugar

Wash berries in cold water. Pour sugar over them and let stand 24 hours.

Bring to boil over low heat. When berries come to rolling boil cook for 10 minutes. Remove from heat and let stand 24 hours. Pack cold in sterilized jars and cover with paraffin wax. The berries will be plump and syrup thick if made in this quantity.

MRS. C. L. SAUNDERS
Apple-Clark Club

Strawberry Preserves

3 heaping cups berries 3 level cups sugar 1 tablespoon vinegar

Put sugar over berries and vinegar over sugar. Let melt over low heat. Heat until boiling point is reached; boil rapidly for 12 minutes. Skim and pour into jars.

MRS. WILLIARD WILSON
Intelligence Club

Strawberry Preserves

1 quart of berries

5 cups sugar

Boil berries hard 3 minutes. Add 3 cups sugar, boil hard 3 minutes longer, add 2 cups sugar and boil hard 3 more minutes. Remove from heat and pour into a stone crock. Let set 3 days, stirring several times. Put in jars.

MRS. J. O. SCOTT
Happy Home Club

Fig Preserves

2 pounds figs
4 cups sugar

1 pint water
1 lemon

Cut lemon thin. Put lemon, sugar and water in kettle, boil until dissolved well. Put in figs. Cook until clear. Remove figs. Cook syrup until thick like honey. Put figs back in syrup. Sit aside 12 hours, then put in jars and seal.

MRS. OLLIE HILL
Mayo Mount Club

Canned Beans

1 peck green beans (strung)
2 tablespoons sugar

$\frac{1}{2}$ pint vinegar
1 teaspoon salt

Wash beans thoroughly and cover with water. Cook one hour. Add salt, vinegar and sugar and cook 15 minutes longer. Put in sterilized jars and seal. To cook beans for serving after being canned: wash beans through one water. Add salt pork or vegetable shortening and cook until done. Season with salt and sugar if needed.

MRS. BESS WILSON
Mayo-Mount Club

Pickle Beets

6 $\frac{1}{2}$ lbs. beets
3 cups cider vinegar

4 to 5 cups sugar

Use beets as nearly the same size as possible. Larger beets can be halved after cooking and peeling. Cut off tops of beets, leaving about 1 inch of stem. Wash thoroughly. Place beets in kettle and cover with boiling water. Cook about 45 minutes or until tender. When done drain and cool until can be handled and slip off skins and stems. Return to kettle while still warm and add vinegar and sugar. If vinegar is stronger than 4% acidity, more sugar may be added to give desired flavor. Heat just to simmering. The pickling syrup should barely cover the beets and have an oily appearance. Pack beets into hot sterile jars, then pour the hot syrup over them, to just cover the beets in each jar. Seal immediately. Makes six pints. Chill before serving.

MRS. H. L. WILLIAMS
Holly-Huntsville Club

Bread and Butter Pickles

25 large cucumbers ½ cupful salt
12 onions sliced

Place cucumbers in cold water until crisp, then wipe dry and slice. Add sliced onions and salt. Let stand 1 hr. Do not drain. Add:

1 quart vinegar and a little water 2 tablespoons ginger root
2½ cups sugar 2 tablespoons celery seed
2 tablespoons mustard seed

Boil altogether 5 minutes. While hot pack in jars and seal.

MRS. T. M. MOORE
Bethlehem Club

Cucumber Pickle

2 gallon cucumbers, cut length- 2 quarts vinegar
wise 7 pints sugar
1 pint salt 1 box pickling spices
2 tablespoons alum

Dissolve salt in one gallon of boiling water and let the cucumbers stand in this brine for one week. Drain. Cover with boiling water and let set for 24 hours. Drain. Add 2 tablespoons alum to enough boiling water to cover. Let set 24 hours. Drain.

Boil 2 quarts vinegar, 7 pints sugar and 1 box pickling spices. Place spices in small bag made from thin material (such as cheese cloth). After bringing this to a boil, pour over cucumbers. Pour the liquid off each day for 5 days, and re-boil and pour back over cucumbers. Do this for 5 mornings. On the 6th day drain off vinegar mixture; boil and pour over the pickle that have been placed in sterile jars.

(Cucumbers that are grown in September or October are more brittle; therefore are better for pickling.)

MRS. JOE E. MEADOR
Berry Club

Kosher Dill Pickles

4 quart jars, (STERILIZED).

Place in each jar: 1 bud garlic, 6 whole black peppers, 1 clove and ½ teaspoon dill seed (or 1 dill flower)

Pack cucumbers in jar very tightly. Bring to a boil: 2 quarts, vinegar, 1 quart water, and 1 cup salt. Fill jars — set 5 days — serve.

MRS. JOE PEGRAM
Williamsburg Home Demonstration Club

Dill Cucumber Pickles

Select cucumbers about 4 inches long. Wash, pack in quart jars, add $\frac{1}{2}$ of a bloom of dill to each quart. Boil: 1 quart vinegar, 2 quarts water, 1 cup salt. Pour over cucumbers while boiling and seal and store.

MRS. WOMBLE STRADER
Mt. Carmel Club

Icicle Pickle

2 gallon cucumbers cut lengthwise in four pieces.

Dissolve 1 pound salt in 1 gallon boiling water. Pour over pickle and let stand one week stirring every day from the bottom so the salt will be dissolved well. Drain salt water off. Pour boiling water over cucumbers and let stand 24 hours and drain.

Pour boiling water with 2 tablespoons of alum and let stand 24 hours. Drain.

Heat: 2 quarts of vinegar, 16 cups or 8 pints of sugar and $\frac{1}{2}$ box spices. Pour over cucumbers and let stand overnight. Next day heat and pour over cucumbers again. Heat vinegar and pour over pickle four mornings straight. On the 4th day, pack and seal.

MRS. L. O. PRATT
Matrimony Club

MRS. CURTIS STADLER
Williamsburg Club

MRS. JACK DIXON, Glencoe Club

Miss Mamie's Dilled Green Tomato Pickle

Wash very small green tomatoes, pack in quart jars. Add 1 teaspoon dill seed. 1 teaspoon black pepper, 2 small hot peppers, 2 garlic cloves.

Boil together 3 quarts vinegar and $\frac{1}{2}$ cup salt. Pour over tomatoes and seal. Serve ice cold, cut in thin slices, or whole.

MRS. HANNAH BROWN
Apple-Clark Club

M. V. WINFREE & SONS

Esso Heating Oil - Gasoline - Kerosene - Motor Oils

FURNACE REPAIR SERVICE

Robert James & Earl Winfree

P. O. Box 56

Phone 643-4221

Summerfield, N. C.

Pear Pickles

- | | |
|---------------------|------------------------------|
| 2 dozen small pears | 2 pieces ginger root |
| 4 cups sugar | 2 sticks cinnamon |
| 2 cups water | 2 tablespoons whole allspice |
| 4 cups vinegar | 1 tablespoon cloves |

Select firm ripe pears. Pare and leave the small ones whole, halve or quarter the large ones and core—boil 20 minutes in clear water. Boil sugar water, vinegar and spices, (tied in a bag) 10 minutes. Add pears and let stand over-night. Pack into hot jars, cook syrup until thick, pour over pears and process 5 minutes in hot water bath.

MRS. GLEN PITMAN
Wentworth Road Club

Peach Pickles

- | | |
|------------------------|------------------|
| 4 quarts peaches | 1½ pints vinegar |
| 2 pounds brown sugar | Cloves |
| 3 or 4 sticks cinnamon | |

Make a syrup of the sugar, vinegar and cinnamon; cook for 20 minutes. Stick two cloves in each peach. Cook peaches in syrup until tender. Boil syrup ten minutes after all fruit is done. Then pour it over peaches and seal.

MRS. ETTA WALL
Out Our Road Club

Sweet Pickle Delight

(Use a 2 gallon jar full of pickle.)

Slice cucumbers paper thin and put in a brine consisting of 1 pint of salt to 1 gallon of water until pickles are covered, weigh down. Leave 8 days then drain and add fresh water with 2 heaping teaspoons of alum and simmer ½ hour and drain. Add fresh water with 1 tablespoon ground ginger and simmer ½ hour, drain.

Cook this next mixture 5 minutes: 1 pint vinegar, 1 pint of water, 3 lbs. sugar (6 cups), 1 teaspoon cinnamon bark, 1 teaspoon whole cloves, 1 teaspoon celery seed, and 1 teaspoon whole allspice. Put all spices in a bag (loose) after cooking 5 minutes add the pickles and simmer ½ hour. Seal in jars.

(If you don't want to take the long method of salt brine. A dehydrated lime solution of 2 cups lime to 1 gallon of water and soak over night. Makes a crisp pickle and only takes one night of soaking. This I use for dill pickle too. Then I use the regular dill solution and add clove of garlic to each quart. This makes Kosher dills and they are delicious.)

MRS. J. W. DICKERSON
Happy Home Club

Sliced Sweet Cucumber Pickles

7 lbs. thinly sliced cucumbers 2 quarts vinegar
 2 cups slack lime (regular) 4 lbs. sugar
 Salt 1/3 box spices (tied in a bag)
 3 level tablespoons alum

Dissolve lime in enough water to cover cucumbers in large kettle. Cover with plates to hold down cucumbers. Soak overnight. Wash lime off well next morning. Put in salt water, fairly salty, 4 hours. Clear water 2 hours. Put 3 level tablespoons alum in enough water to cover. Bring cucumbers to boil in this. Stir lightly. Scald in hot water a few minutes. Mix vinegar, sugar and spices. Bring to boil for about 30 minutes. Seal.

MRS. CHARLES J. ROBERTS
 Out Our Road Club

Three Day Pickles

2 cups of lime, 2 gallons of water and 7 pints of cucumbers sliced. Put cucumbers in lime water and let stay 24 hours (stir occasionally). Wash out the lime water real well, put into ice water for 3 hours, take out of ice water and drain well. Mix ½ gallon vinegar, 4 lbs. sugar and 1 tablespoon salt. Add to this the well drained cucumbers and let stay over night. Next morning boil this for 35 minutes (slowly) and pack in jars and seal. I use this often as several of my family are allergic to spices.

MRS. J. M. DAVIS
 Happy Home Club

24 Hour Cucumber Pickles

14 lbs. cucumbers 6 tablespoons pickling spices
 7 lbs. sugar 4 oz. alum
 1 gallon vinegar 1 vile lily lime

Soak sliced cucumbers in lime water 13 hours. Drain, rinse, then soak 4 hours in medium brine. Drain, soak 2 hours in clear water. Drain, bring to boil in alum water. Drain, rinse in clear water. Cook 30 minutes in vinegar, sugar and spices.

MRS. JACK BOOKER
 Monroeton Home Demonstration Club

Carrot Chips

4 lbs. carrots, sliced thin 2 lemons, sliced thin
 ¼ cup root ginger 2 lbs. sugar

Slice carrots, add ginger, sugar and lemon, let stand over night. In the morning cook on the surface unit until thick.

MRS. R. P. BUTLER
 Midway Club

Watermelon Rind Pickles

- | | |
|------------------------------|----------------------|
| 10 lbs. rind | 8 lbs. sugar |
| 1 lily lime | 2 root ginger |
| 1 gallon cold water | 3 teaspoons allspice |
| $\frac{1}{2}$ gallon vinegar | 2 teaspoons cloves |

Dissolve lime in water and cover rind. Let soak over night. Rinse and boil 20 minutes in weak salt water. Change and boil 20 minutes in clear water. Pour off water and add vinegar, spices, and sugar, boil 2 hours. Pack in hot sterilized jars and seal.

MRS. CHARLIE TALLEY
Wentworth Road Club

Chow Chow

- | | |
|--------------------------------|------------------------------|
| 1 gallon red and green peppers | 1 cup hot peppers (minced) |
| 1 gallon green tomatoes | $\frac{3}{4}$ gallon vinegar |
| 4 heads cabbage | 3 pounds brown sugar |
| 4 pounds onions | $\frac{1}{2}$ cup salt |

Boil vinegar and sugar 8 minutes. Cool. Put all ingredients through a course food chopper. Mix salt and let set four hours. Squeeze all juice out of mixture, and add vinegar that has been cooled. Place in jars and seal.

MRS. CHARLES STANFIELD
Belmont Club

Cranberry Conserve

- | | |
|---------------------------|-----------------------------|
| 1 lb. fresh cranberries | $\frac{1}{2}$ cup raisins |
| 2 cups chopped apples | $3\frac{1}{2}$ cups sugar |
| 1 cup chopped orange | $\frac{1}{2}$ cup nut meats |
| Grated rind of one orange | |

Cook berries until they pop (5 minutes). Add all except nuts: simmer 30 minutes. Add nuts after cooling slightly. Serve with meat.

MRS. A. L. DUNCAN
Westwood Club

Pepper Relish

- | | |
|----------------------|--------------------------------|
| 12 red sweet peppers | 12 green sweet peppers |
| 12 small onions | 2 cups of brown or plain sugar |
| 1 quart vinegar | |

Chop peppers and onions, put in 2 tablespoons salt water—just enough to cover peppers—let it stand for one hour. Drain. Add vinegar and sugar to peppers boil 5 minutes. Put in jars and seal.

MRS. JAMES LEE GRIFFIN
Monroeton Home Demonstration Club

Lindbergh Relish

- | | |
|------------------------------|-------------------------|
| 2 medium heads cabbage | 1 teaspoon celery seed |
| 10 medium carrots | 1 teaspoon mustard seed |
| 6 large onions | 6 cups vinegar |
| 8 red or green sweet peppers | 6 cups sugar |
| $\frac{1}{2}$ cup salt | |

Chop cabbage; grind other ingredients; add salt and let stand 2 hours. Drain. Add celery seed, mustard seed, vinegar and sugar. Mix well. Seal in glass jars. DO NOT COOK. Does not have to be refrigerated. This is high in vitamin content since all ingredients remain raw.

MRS. JOSIAH OPEL
Berry Club

MRS. NEVA LEMONS
Sharon Club

Pear Pepper Relish

- | | |
|--------------------------------------|--|
| 1 peck pears (peeled and
chopped) | 4 red peppers (hot) less if it
makes it too hot |
| 8 red peppers (sweet) | 3 lbs. sugar |
| 8 green peppers (sweet) | 1 tablespoon salt |
| 6 onions | 1 tablespoon celery seed |
| 5 cups vinegar | |

Grind pears, peppers and onions together. Add other ingredients and cook 30 minutes. Put in sterilized jars and seal.

MRS. AUTHER POWELL
Happy Home Club

ROBERTSON HARDWARE

HARDWARE — DuPONT PAINTS

SEEDS — PLANTS — PESTICIDES

Madison, N. C.

Phone 548-2714

Tomato-Apple Chutney

3 quarts chopped tomatoes	4 teaspoons salt
3 quarts chopped apples	4 c. firmly packed brown sugar
1 cup chopped green peppers	4 cups vinegar
3 cups chopped onions	1/3 c. whole mixed pickle spices
2 cups seedless raisins	

Combine tomatoes, apples, green peppers, onions, raisins, salt, sugar and vinegar. Tie spices loosely in cloth and add to mixture. Bring to a boil. Simmer 1½ hours, stirring frequently. Remove spices. Pack into hot sterile jars and seal tightly. Makes 3 quarts.

MRS. MINNIE GAMMON
Bethlehem Club

Sweet Pickle Figs

5 quarts ripe figs	1 teaspoon alum
Water (to cover)	1 pint apple vinegar
1 lbs. sugar	1 teaspoon cloves

Leave stems on figs. Let stand over night in 2 quarts of water and 2 tablespoons of salt. Dry carefully, bring to boil in alum water. Wash thoroughly in several waters. Lift out and drain on towel. Add sugar and spices to vinegar and bring to a good boil. After 5 minutes add figs and boil 3 minutes. Remove from fire and pack in jars.

MRS. CHARLIE TALLEY

IT'S THE LITTLE things that hurt; you can sit on a barrel but not on a tack.

FRIENDLY CHEVROLET CO., Inc.

"WHERE FRIEND MEETS FRIEND"

Phone: Sales & Office 349-7088

123 Williams St.

REIDSVILLE, NORTH CAROLINA

QUANTITY RECIPES

Food Necessary to Feed Fifty People

- 9 dozen rolls
- 3 pounds butter
- 10 pounds pressed meat
- 15 pounds ground meat for loaf, with 3 pounds crackers
- 20 pound beef for roasting
- 20 pounds chicken for pies
- 6 quarts oysters
- 1 peck Iris potatoes (creamed)
- 5 pounds lima beans (creamed)
- 10 quarts green beans
- 10 quarts baked beans
- 5 pounds navy beans, unbaked
- 2 quarts sweet pickles
- 6 quarts cabbage salad, or 8 pounds young cabbage
- 9 quarts potato salad
- 7 quarts fruit salad
- 3 pints whipping cream
- 3 medium sized cakes
- 5 dozen doughnuts
- 9 ten-inch pies
- 2 pounds cheese to serve with pie
- 7 quarts brick ice cream
- 2½ gallons bulk ice cream
- ¼ pound tea
- 1½ pounds coffee
- 2 quarts coffee cream for coffee
- 12 pounds frankfurters
- 16 pounds hamburger
- 25 pounds ham, baked or boiled with bone
- 12 pounds ham, boneless
- Lettuce for salad cup (2 or 3 leaves per serving) 6 medium heads
- Lettuce, for salad (1 leaf per serving) 2 pounds
- Potatoes for salad; 6 quarts (10 pounds)
- Tomatoes, 2 slices per serving, 14 pounds
- 2 pints mayonnaise
- Sugar for coffee, 2 pounds

Candied Sweet Potatoes

Yield: 50 servings

25 pounds sweet potatoes	8 teaspoons ginger
4 cups brown sugar	4 teaspoons cinnamon
1 cup butter	2 cups water
4 teaspoons salt	

Cook and peel sweet potatoes. Cut in quarters. Place in greased baking pans, sprinkle with sugar, salt and spices. Dot with butter and add water. Cook in moderate oven (350°) until potatoes are brown. Baste frequently with syrup from bottom of pan. Serve hot.

Brunswick Stew

12 hens	16 pounds onions
18 pounds boneless stew beef	3 pounds butter
26 quarts tomatoes	12 tablespoons sugar
60 pounds potatoes	6 tablespoons salt
13 quarts corn	Pepper to taste
5 pounds dried lima beans	5 pounds fat meat

Have meat cooked and boned. Soak lima beans overnight. Peel and dice potatoes, onions and tomatoes. In large pot put meat, lima beans, onions, tomatoes and potatoes. Add fat meat in one piece but remove this from stew when it is tender. Cook stew until almost done, stirring constantly. Add corn and seasoning. Taste to get amount of seasoning desired. Cook approximately 5 hours. Makes about 100 quarts.

MRS. BRONA McKINNEY
Apple-Clark Club

H. L. Underwood Radio & TV Service

ZENITH Greater Value through Greater Emphasis on Quality

Color — Black & White TV — HI-FI & Stereo Equipment

TV Antenna Installations — Fast Service

1852 Barnes St. — Dial 349-7068 — Reidsville, N. C.

Cole Slaw

Yield: 25 ($\frac{1}{2}$ cup servings)

5 lbs. cabbage, shredded	$\frac{1}{2}$ teaspoon pepper
3 green peppers, chopped	2 cups mayonnaise or salad dressing
2 onions, chopped	
$1\frac{1}{4}$ tablespoons sugar	$\frac{1}{2}$ cup vinegar
$1\frac{1}{4}$ tablespoons salt	

Potato Salad

For 50 people — ($\frac{3}{4}$ cup per serving)

3 gallons potatoes, diced	18 eggs, hard-cooked
6 cups celery	3 small pimientos
3 cups onion (grated)	6 cups salad dressing

Scrub potatoes well with vegetable brush and cook until tender. Cool, remove skins and dice. Cut the eggs, celery, and pimientos fine. Combine all ingredients and mix well, with salad dressing. Let stand 20 minutes before serving.

Combination Salad

6 pounds lettuce*	2 quarts carrots, shredded
3 quarts celery, chopped	1 gallon tomatoes, cubed
1 cup onion, chopped fine	$\frac{1}{2}$ cup salt
1 quart green pepper, chopped fine	1 quart French dressing

Chill thoroughly all vegetables except onion. Shred lettuce and add other prepared vegetables. Just before serving, sprinkle salt over mixture, add dressing and toss lightly until well mixed. Serve immediately. Yield: 100—($\frac{3}{4}$ cup portion)

* As purchased, unprepared.

Chef's Salad Dressing

2 quarts olive oil	$1\frac{1}{4}$ tablespoons pepper
1 quart tarragon vinegar	$2\frac{3}{4}$ tablespoons French Mustard
$3\frac{3}{4}$ ounces salt ($5\frac{1}{4}$ tablespoons)	$\frac{1}{2}$ ounce dry mustard
2 cloves garlic, medium	

Rubberize garlic in salt until thoroughly blended. Place all ingredients in a jar and shake.

Canning Time Table

Low-Acid Foods processed in Pressure Canner at 10 lbs. pressure (240°F)

Food	Hot-Pack		Raw-Pack	
	Pints (Min)	Quarts (Min)	Pints (Min)	Quarts (Min)
Asparagus	25	30	25	30
Beans, Fresh Lima	40	50	40	50
Beans, Snap	20	25	20	25
Beets	30	35		
Carrots	25	30	25	30
Corn Cream Style (use pint jars only)	85		95	
Corn, Whole Kernel	55	85	55	85
Hominy	60	70		
Okra	25	40		
Peas, Fresh Blackeye (cowpeas, blackeye beans)	35	40	35	40
Peas, Fresh Green	40	40	40	40
Pumpkin (cubes)	55	90		
(strained)	65	80		
Spinach (other greens)	70	90		
Squash (summer)	30	40	25	30
Squash (winter)	process like pumpkin			
Sweet Potatoes—syrup pack	55	90		
dry pack	65	95		
wet pack	55	90		

Acid Foods Processed in Boiling-Water Bath (212°F)

Apples	15	20	20	20
*Apple Sauce	10	10		
Berries (except strawberries)	10	15	10	15
Cherries	10	15	20	25
Peaches	20	25	25	30
Pears	20	25	25	30
Plums	20	25	20	25
Rhubarb	10	10	15	20
Tomatoes	10	10	35	45
*Tomato Juice	10	10		
*Fruit Juices	5	5		
*Fruit Puree	10	10		

*Heat to simmering (185-210°F). Fill to top of jar with hot juice.

Pack purees to $\frac{1}{4}$ inch top. Process.

ROASTING CHART

... for Meats and Fowl

Courtesy of National Live Stock and Meat Board

<i>Cut of Meat</i>	<i>Cooking Temperature</i>	<i>Approximate Time</i>
BEEF —Standing Rib Rare Medium Well Done Boned Roasts Top Round Medium Well Done Rump Chuck	300° to 350° F. 300° to 350° F. 300° to 350° F. For very well done allow full time at 350° F. 300° to 350° F. 300° F. 300° F. 300° F. 300° F.	18-20 minutes per pound or to internal temperature 140° F. 22-25 minutes per pound or to internal temperature 160° F. 27-30 minutes per pound or to internal temperature 170° F. Add 10-15 minutes per pound 20-25 minutes per pound 30-35 minutes per pound 30-35 minutes per pound 30 minutes per pound
LAMB —Leg Stuffed Shoulder Stuffed Breast Crown Roast	300° to 350° F. 300° to 350° F. 300° to 350° F. 300° to 350° F.	30 minutes per pound 45 minutes per pound 45-60 minutes per pound 30 minutes per pound
VEAL —Leg Shoulder Loin or Rack	300° F. 300° F. 300° F.	22 minutes per pound 25 minutes per pound 30-35 minutes per pound
PORK —Fresh Ham Loin Cushion Pork Butt Spareribs Tenderloin	350° F. 350° F. 350° F. 350° F. 300° F. 300° F.	40-45 minutes per pound 30-35 minutes per pound 35-40 minutes per pound 40-45 minutes per pound 1-1½ hours 1 hour
PORK —Cured Large Ham (14-18 lbs.) Small Ham (10-12 lbs.) Half of Ham (5-6 lbs.) Shank End Butt End	300° F. 300° F. 300° F. 300° F. 300° F.	20 minutes per pound 25 minutes per pound 30 minutes per pound 40 minutes per pound 45 minutes per pound
CHICKEN Large (4-6 lbs.) Small (3½ lbs.)	325° to 350° F. 325° to 350° F.	22-25 minutes per pound 30 minutes per pound
TURKEY Large (18-22 lbs.) Medium (10-16 lbs.) Small (6-10 lbs.)	250° to 300° F. 250° to 300° F. 250° to 300° F.	15-18 minutes per pound 18-20 minutes per pound 20-25 minutes per pound
DUCK —GOOSE	325° F.	30 minutes per pound



Brief Instructions for

FREEZING VEGETABLES

SCALDING (BLANCHING) VEGETABLES

WHAT To Do:

Heat your vegetables through to the center quickly. (The time it takes depends on the kind of vegetable and the size of the pieces.) Then get that heat out quickly. Do these things by plunging a pound of vegetable into a gallon of vigorously boiling water for a certain period of time. Then chill the vegetable in iced or cold water.

Here is HOW:

Put a pound (usually about a pint) of clean, nice, fresh vegetable into a wire basket or blancher lowered into at least a **gallon** (two gallons for a pound of green, leafy vegetable) of vigorously boiling water. (Have the basket or blancher already in the kettle of water, so it will be hot and will not cool the water.) Put the cover on and start counting time. **Keep the heat high under the kettle.** When the recommended time for that vegetable is up, lift the wire basket (or blancher)

of vegetable out of the boiling water. Plunge it into cold (icy is best) water. To know when to take vegetables from cold water break a piece open and touch the inside to the tip of your tongue. You can tell if it's chilled. Remove from cold water and package.

Here is WHY:

The scientific reason is that scalding (blanching) arrests the action of enzymes. Enzymes help vegetables grow and mature. If you do not stop their action before you freeze the vegetables they stay active. The vegetables keep changing. They lose color, flavor, food value and tenderness.

Some vegetables lend themselves to complete cooking before freezing. Pumpkin, all kinds of winter squash, sweet potatoes, Irish potatoes and beets are some that are satisfactory cooked.

Steam-heating can be done for some vegetables. Boiling water heating is more satisfactory when vegetables are processed at home.

Prepared by Nita Orr, Extension Economist, Food Conservation & Marketing

Information in tables based on research by Members of the Department of Horticulture, N. C. State College.

NORTH CAROLINA STATE COLLEGE OF AGRICULTURE AND ENGINEERING OF THE UNIVERSITY OF NORTH CAROLINA AND THE U. S. DEPARTMENT OF AGRICULTURE, COOPERATING. N. C. AGRICULTURAL EXTENSION SERVICE, D. S. WEAVER, DIRECTOR. STATE COLLEGE STATION, RALEIGH. DISTRIBUTED IN FURTHERANCE OF THE ACTS OF CONGRESS OF MAY 8 AND JUNE 30, 1914.

November, 1960

Misc. Pamphlet 203

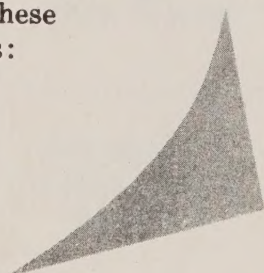
Here are brief instructions for freezing vegetables:

Vegetable	Varieties Recommended	Preparation	Scalding Instructions
Asparagus	Mary Washington	Select tender stalks, avoid woodiness, scald, chill, pack stalks parallel, heads in alternate directions.	3-4 min.
Beans, Lima Bush Bush Bush Pole Pole	Fordhook 242 Henderson Bush Thorogreen Sieva (small) Challenger (large)	Wash in pod, shell, chill and freeze only green tender beans without delay.	2½-3 min.
Beans, Shelled	Same as for snap beans and Taylor Horticultural	Wash in pod, shell, scald, chill, freeze.	2½-3 min.
Beans, Snap Bush Bush Bush Pole	Wade Tendergreen Kinghorn Wax Blue Lake White Seeded Kentucky Wonder 191	Wash, snip, scald and chill only tender beans. Cut to desired length after chilling.	2 min.
Beans, Soy	Any good garden variety	Wash. Boil in pod 5 min. Chill, shell and pack.	Boil in pod 5 min.
Beets	Detroit Dark Red Early Wonder	Top and clean. Boil until cooked. Chill, peel, slice or dice or pack whole.	Cook in skins until done.
Broccoli	De Cicco Early Green Sprouting	Wash, inspect thoroughly for insects. Discard woody stem portions. Divide heads into ½-inch sections. Scald, chill, pack heads in alternate directions.	3 min.
Brussels Sprouts	Half Dwarf Improved	Wash thoroughly, scald, chill, and pack.	4-5½ min.

Vegetable	Varieties Recommended	Preparation	Scalding Instructions
Carrots	Imperator Danvers Half Long	Clean them, slice or dice 3/8 inch, scald, chill and pack.	3-4 min.
Cauliflower	Early Snowball "A" Super Snowball	Select only compact white heads. Wash thoroughly. Divide head 1/2-inch sections. Scald and chill.	3 min.
Corn	Seneca Chief	Whole kernel corn: Scald cleaned ears, chill thoroughly in cold water, cut and pack. Cream-style: Clean ears, cut off top kernels, scrape; heat to boiling, boil 4 min. Chill thoroughly by placing pan in running cold water, and stirring. Corn-on-cob: Clean, scald, chill 8-10 min.	6-8 min. depending on ear size.
Yellow	Golden Cross Bantam		6-8 min. depending on ear size.
Yellow			
Yellow	Golden Security		
White	Stowell's Evergreen Hybrid		
Egg Plant	Florida Highbush	Wash, peel, cut in 1/3-inch slices. Scald, dip in citric acid solution, rinse, chill and pack.	4 min.
Greens Collards	Vates Georgia Improved Heading	Select tender leaves and stalks. Wash thoroughly. Cut if necessary. Scald and chill.	2 min.
Kale	Early Siberian Dwarf Green Scotch		
Mustard	Tendergreen Southern Giant Curled		
Spinach	Dark Green Bloomsdale		
Turnip	Purple-Top White Globe Seven Top		
Mixed Vegetables	Any varieties good together fresh are good frozen.	Wash, scald, chill, then combine various vegetables.	Scald separately, according to directions for each vegetable.

Vegetable	Varieties Recommended	Preparation	Scalding Instructions
Okra	Clemson Spineless Emerald Green Velvet	Wash only tender pods without breaking, scald, chill.	4 min.
Peas, English	Wando Thomas Laxton Laxton's Progress	Wash in pod, shell, scald tender juicy peas, chill.	2 min.
Peas, Field	Dixielee Brown Sugar Crowder Monarch Blackeye Texas Cream 40	Shell, scald, chill and pack.	2 min.
Pepper, Sweet	California Wonder Pimiento	Wash, halve or slice, scald, chill and pack.	2 min.
Pumpkin Winter Squash	Connecticut Field Kentucky Field Boston Marrow	Cook until soft by steaming or baking. Chill, mash and pack.	Cook before mashing.
Rhubarb	MacDonald or Local Variety	Wash stalks and cut into one-inch pieces. Scald, and pack; or pack without scalding and cover with 60% syrup or cook as sauce. Chill and pack.	1½ min.
Squash, Summer	Early Yellow Summer Crookneck Early Prolific Straightneck Zucchini (Green)	Use while skin is tender, wash, slice in ½-inch pieces. Scald and chill.	3 min.

Check these points:



A variety that freezes well
Just right to eat fresh
Worked fast
Scalded (blanched) right
Chilled quickly and thoroughly
Used good container
Into freezer (at home or locker plant)
soon after packaging
Frozen below 0°F
Stored at 0°F. or colder
Put to cook while frozen
Cooked 'til just tender

Result: The best vegetables in this whole, wide world!